

SPRING SIGNATURE MENU

At the Old Bell Inn our seasonal signature menu has been created by our chefs using the best ingredients of the season. Each dish has been carefully developed and created to showcase balanced flavours, thoughtful preparation and the time, care and attention our team put into every plate.

2 Courses-£29.95/3 Courses-£36.95

STARTERS

CROWN PRINCE SQUASH CROQUETTES(V/VE/DF)

Katsu curry sauce, miso sesame glazed pak choi, pink pickled shallots & toasted sesame
£9.95

PAN FRIED SEABASS

Samphire, preserved lemon and mint crushed garden peas, spinach velouté, crispy capers and tarragon
oil
£10.95

APPLE CARAMEL GLAZED PORK BELLY(GF)

Smoked pancetta & celeriac terrine, orange buttered white cabbage, carrot puree & crispy pork skin
£11.50

MAIN COURSE

GREEN HERB STUFFED CHICKEN BREAST(GF)

Confit garlic pressed potato, roast asparagus, white leek puree, broad beans & a roast chicken cream
sauce
£21.50

CHORIZO CRUSTED COD

Chive & caper crushed new potatoes, saffron braised fennel, roast king oyster mushroom, roasted shellfish cream sauce, fennel crumb & dill oil
£22.95

CARAMELISED SHALLOT TARTE TATIN(V)

Crumbled goats cheese, chestnut mushroom sauce, toasted hazelnuts, chives, sherry vinegar glaze & watercress
£16.95

DESSERTS

WARM GINGER CAKE

White chocolate & cardamom cremeux, rhubarb sorbet, ginger biscuit crumb, compressed rhubarb & rhubarb jam
£8.50

CARAMELISED APPLE & GREEK YOGHURT PARFAIT

Dark chocolate, buttermilk ice cream, hazelnut caramel crumb & a toasted almond and oat granola
£8.50

TUXFORD & TEBBUTT STILTON

Walnut treacle tart, spiced apple chutney & sweet pickled pear
£9.50

V=Vegetarian/VE=Vegan/GF=Gluten Free/DF=Dairy Free/A=Available
Please make staff aware of any allergies