



THE OLDE BELL INN

sunday lunch 19th february 2012

2 courses	24.50
3 courses	29.50
princess oysters, blood orange and shallot mignonette	1.70 each

starters

split pea and ham soup
loch duart salmon rilette, cauliflower, preserved lemon, caviar
½ dozen hereford snails in the shell, garlic butter, truffle jus
channel island crab tart, fennel, blood orange salad
salt baked beets, ragstone goats cheese, pickled beet dressing
middle white pork and duck pate, piccalilli

mains

roast hereford beef sirloin, yorkshire pudding and trimmings
braised blythborough pork belly, parsnips, roasted shallots, apple sauce
roast chiltern lamb neck, white beans, capers, mint
roast plaice, purple sprouting broccoli, toasted almonds, anchovy dressing
pumpkin and sage agnolotti, crosnes, winter mushrooms, parmesan emulsion

sides

crushed swede and carrot	3.50
mashed potatoes	3.50
braised red cabbage	3.50
hand cut chips	4.90
watercress and mixed leaf salad	3.50
additional selection of inn made breads	2.50

puddings

bramley apple soufflé, apple syrup
treacle tart, whipped crème fraiche
ginger sponge, vanilla ice cream
paris-brest, chocolate sauce
roast pineapple, blood orange sorbet, yoghurt mousse
banoffee bread and butter pudding, honeycomb
british cheeses, oat cakes, rhubarb jelly (choice of 4, 5 and 6 cheeses, supplements apply)

many of our suppliers are local and small producing; because of this our menu often changes throughout service.
if you have any allergies please let your waiter know. consuming raw oysters may increase the risk of food borne related illness.
a discretionary service charge of 12.5% will be added to the bill, all prices are inclusive of vat at the current rate.