



# THE OLDE BELL INN

dinner 22<sup>nd</sup> february 2012

starter, main and dessert chosen from below (excl. cheese) 29.50 per person

princess oysters, blood orange and shallot mignonette 1.70 each

## starters

curried parsnip soup, maple cream	4.95
salt baked beets, ragstone goats cheese, pickled beet dressing	6.20
crisp cured salmon, fennel and pickled ginger, salmon and avocado tempura	7.20
channel island crab and jerusalem artichoke macaroni	8.20
crisp corned beef, pickled beetroot, duck egg gribiche	6.80
½ dozen hereford snails in the shell, garlic butter, truffle jus	7.80
hay smoked and soused mackerel, brown shrimps, blood orange, chicory	7.60
press of dry cured, hock and iberico ham, piccalilli vegetables	6.80

## mains

pumpkin and sage agnolotti, jerusalem artichokes, winter mushrooms, parmesan emulsion	14.80
red wine braised british cuttlefish, grilled fennel, parsley gnocchi, saffron aioli	17.20
roast plaice, purple sprouting broccoli, toasted almonds, anchovy dressing	16.20
roast sea perch, chorizo, winter greens, spaetzle, black garlic vinaigrette	18.20
roast venison haunch, bitter chocolate polenta cake, thyme roasted garden swede, port poached pear	19.80
spatchcock of corn fed poussin, cep and smoked bacon risotto	16.80
stuffed saddle of rabbit, salsify, chanterelles, parsnip dauphin, rabbit gammon	17.80
onglet steak, crispy veal breast, lyonnaise potatoes, savoury butter	17.20

## sides

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

## puddings

bramley apple soufflé, apple syrup	6.50
steamed ginger sponge, confit date, vanilla ice cream	6.50
roast pineapple, yoghurt pannacotta, yoghurt sorbet	6.50
caramelized banana, pan cakes, chocolate sauce	6.90
treacle tart, cranberry sorbet, raisin caramel	6.90
british cheeses, oat cakes, rhubarb jelly	individually priced

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. please be aware game birds may contain shot. a discretionary service charge of 12.5% will be added to the bill, all prices are inclusive of vat at the current rate.