



The Olde Bell

HURLEY, BERKSHIRE

Menu

STARTERS

Textures of Cauliflower Panna Cotta, Pickled, Crumb, Charred, Puree £7 **V** **GF**

Chicken Ballotine Wild Garlic, Asparagus & Mushrooms £8 **GF**

Heritage Tomato Marinated Bocconcini, Gazpacho & Saffron Aioli £7 **GF**

Chicken Caesar Croquettes Charred Baby Gem & Black Garlic Puree £9

Pickled Mackerel Heirloom Potato Salad £9 **GF** **DF**

Pimm's Cured Salmon Compressed Summer-cup Vegetables £10 **GF** **DF**

SHARING PLATTERS

Charred Vegetables Marinated Bocconcini, Hummus, Balsamic Onions, Artichokes & Heritage Tomatoes £16 **V**

San Daniele Ham Picante Chorizo, Ham Hock Terrine, Fennel Slaw, Mortadella & Salami £18

Pimm's Cured Salmon Pickled Mackerel, Potted Prawns, Smoked Salmon & Spiced Crab £18

The Olde Bell Melting Pot Board Three Assorted Melt in the Middle Cheeses to Dip £16

All served with artisan bread & rapeseed oil

OLDE BELL FAVOURITES

Rebellion Brewery Battered Haddock Hand Cut Skin on Chips, Mint Dressed Pea Salad & Tartare Hollandaise £15

Aged Bell Steak Burger Smoked Cheese, Brioche Bun, Bacon Marmalade, Hand Cut Skin on Chips & Fennel Slaw £15

Mussels in Provençale Sauce Nduja Sausage, Roasted Shallots & Sourdough £12

10oz Sirloin Steak Roasted Shallot, Foraged Mushrooms, Hand Cut Skin on Chips & Marmite Butter £25 **GF**

MAINS

Lamb Rump Confit Shoulder Rosti, Broad Beans, Heritage Tomato, Fennel & Jus £19

Pan-Fried Sea Trout New Season Asparagus, Peas & A Tarragon Broth £18 **GF**

Orzo Pasta Mint Pesto, Broad Beans, Peas & Sun-kissed Tomatoes £16 **V**

Pan-Flashed Corn-Fed Chicken Cavolo Nero, Wild Mushroom, Potato Gnocchi £18

SIDES

All £3.50

Seasonal Vegetables **GF** **DF** **VG** **V** | Hand Cut Skin on Chips **VG** **DF** | Minted Baby Potatoes **GF** **DF** **VG**

Wilted Greens **GF** **DF** **VG** | House Salad **GF** **DF** **VG**

SANDWICHES & PANINIS

Roasted Chicken Sage & Onion Stuffing £8 | Smoked Salmon & Potted Prawns £9 | Locally Reared Ham & Piccalilli £8

Charred Vegetables & Hummus £8 **V** | Mature Smoked Cheese & Onion Relish £8 **V**

All served with side salad & crisps



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Wine Menu

BY THE GLASS

	125ml	175ml	250ml		125ml	175ml	250ml
Sant' Orsola Prosecco Extra Dry, <i>Italy</i>	£7.95			Los Romeros Merlot, Central Valley, <i>Chile</i>	£4.95	£5.95	£7.45
Cullinan View Chenin Blanc Western Cape, <i>South Africa</i>	£4.95	£5.95	£7.45	Borsari Cabernet Sauvignon, <i>Italia, Italy</i>	£4.95	£5.95	£7.95
La Campagne Viognier, Pays d'Oc, <i>France</i>	£5.75	£6.95	£9.45	Rare Vineyards Pinot Noir, <i>France</i>	£5.45	£7.45	£9.95
Parini Trebbiano del Rubicone, <i>Italy</i>	£5.45	£6.45	£8.95	Côtes du Rhône, <i>France</i>	£6.45	£8.45	£10.95
Solstice Pinot Grigio delle Venezie, <i>Italy</i>	£4.95	£5.95	£7.95	Muscat de Beaumes de Venise, Cave des Vignerons, <i>France</i>	£7.95		
Parini Pinot Grigio Rosé delle Venezie, <i>Italy</i>	£5.45	£6.45	£8.95				

CHAMPAGNE & SPARKLING WINE

	Bottle		Bottle
Louis Dornier et Fils Brut, <i>France</i>	£55	Sant' Orsola Prosecco Extra Dry, <i>Italy</i>	£32
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse & long, crisp palate		Light & lively, with ripe pears & lemons rounded off with a hint of sweetness	
Champagne Moët & Chandon Brut Impérial <i>France</i>	£69		
Elegant and creamy with a fine mousse and dry finish, this is Champagne of unimpeachable quality.			

WHITE WINE

	Bottle		Bottle
Cullinan View Chenin Blanc Western Cape, <i>South Africa</i>	£22	Gavi, Enrico Serafino, <i>Italy</i>	£39
Youthful, fruity character with fresh zesty undertones		This refreshingly dry wine shows subtle floral notes on the nose, & has a tangy, mineral palate	
La Campagne Viognier, Pays d'Oc, <i>France</i>	£26	Mâcon-Villages Domaine de la Grange Magnien, Louis Jadot, <i>France</i>	£35
Dry with all the classic characteristics of the Viognier grape, exhibiting peaches, dried apricots & floral aromas		A Excellent softer style of Burgundy. Fresh, full flavoured with pleasant citrus & buttery undertones	
Parini Trebbiano del Rubicone, <i>Italy</i>	£25	Sancerre, Les Collinettes, Joseph Mellot, <i>France</i>	£43
Dry with a crisp palate showing hints of apple & almond		Stylish & crisp aromas of gooseberries & powerful fruit flavours, linked with a clean finish, from one of the finest & most dynamic producers	
Solstice Pinot Grigio delle Venezie, <i>Italy</i>	£23	Paco & Lola Albariño, Rías Baixas, <i>Spain</i>	£39
Fresh, crisp with subtle notes of citrus & pear fruit		Expressive nose of green apples, pear & lemons, with hints of herbs & flower blossom: clean & textured palate with refreshing citrus flavours amplified by mineral accents	
Dashwood Sauvignon Blanc, Marlborough, <i>New Zealand</i>	£32		
Brimming with zesty grapefruit, lime, pear & passion fruit married well with a grassy herbaceousness			

ROSE WINE

	Bottle		Bottle
Parini Pinot Grigio Rosé delle Venezie, <i>Italy</i>	£25	Granfort Rosé de Cinsault, Pays d'Oc, <i>France</i>	£27
Soft, coppery-pink rosé: delicate & fruity bouquet: soft & fresh on the palate		Harvested in the cool of the morning & cool fermented to ensure that the flavours of fresh summer fruit are retained	

RED WINE

	Bottle		Bottle
Los Romeros Merlot, Central Valley, <i>Chile</i>	£22	Malbrontes Malbec-Torrentés, Mendoza, <i>Argentina</i>	£32
Soft, juicy and shows spiced plum and dark berry fruit; it has a velvety outlook and is quite light-bodied		Blackberry fruit, some spice with notes of blossom from the Torrontes	
Borsari Cabernet Sauvignon, <i>Italia, Italy</i>	£23	Château La Fleur Plaisance, Montagne Saint-Émilion, <i>France</i>	£43
Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red		Traditional Claret, harvested entirely by hand, & made to give a full-bodied, soft Merlot-based wine with a complex ripe bouquet	
Rare Vineyards Pinot Noir, Vin de France, <i>France</i>	£27	Ravenswood Old Vine Zinfandel, Lodi County, <i>USA</i>	£45
From the foothills of the Pyrenees, soft, lightly oaked cherries & blueberries with a hint of spice		Powerful & spicy with typical black pepper, plum & berry-fruit aromas & flavour. A very full bodied palate but with ripe, velvety tannins giving a smooth, rounded finish	
Côtes du Rhône, <i>France</i>	£32	Château Lamothe-Cissac, Cru Bourgeois Haut-Médoc, <i>France</i>	£59
The warmth & sunshine of the Rhône Valley encourages the ripe berry style with pepper hints. Easy-drinking & medium-bodied		Deep garnet wine with a blackcurrant & cedar nose, it tastes round & ripe with a good, firm finish. An excellent Haut-Médoc Château	
Errázuriz 1870 Teno Block Merlot, Curicó Valley, <i>Chile</i>	£30	Châteauneuf-du-Pape, Les Cornalines, <i>France</i>	£49
Lovely juicy plum fruit character, which shows hints of spice on the smooth finish		Traditions ensure heady aromas of spices & a long velvet character laden with warm fruit cake flavours	
Don Jacobo Rioja Crianza Tinto, Bodegas Corral, <i>Spain</i>	£35	Gevrey-Chambertin, Louis Jadot, <i>France</i>	£79
Abundant bright raspberry aromas mingle with sumptuous cherries & layered with a creamy barrique character		The name of the producer in this village guarantees this full rich structure with intense red berry vibrancy & a mellow long lasting character	

FORTIFIED WINE

	50ml
Cockburn's Fine Tawny Port, <i>Portugal</i>	£5
Tawny is aged for approximately three years in small barrels so that the wine evolves to a reddish amber colour & develops a silky feel with nut & butterscotch flavours	
Cockburn's Fine Ruby Port, <i>Portugal</i>	£4
Youthful smooth Port with raspberries, plums & rich fruity sweetness	

DESSERT WINE

	Bottle 37.5cl
Muscat de Beaumes de Venise, Cave des Vignerons, <i>France</i>	£25
Distinctive aromas of orange blossom & elderflower unfold a luscious sweetness in perfect harmony	

🌿 Vegetarian 🌾 Gluten Free 🥛 Dairy Free 🌱 Vegan. If you have any questions about allergens or require further information on ingredients, please ask your server before ordering your meal.

All items are subject to availability. All prices are inclusive of VAT at 20%. 12.5% Discretionary Service Charge is applicable to your bill in the restaurant.