

# FISH FRIDAY 28th of July 2017

Daily specials are in bold

A bowl of mixed olives or a bowl of rosemary roasted nuts 3.00

Fresh focaccia bread with either butter or extra virgin olive oil 2.50 per person

Spicy coriander houmous and Babaganoush dips with flatbread 4.95 (V)

Garlic flatbread with mozzarella 5.00 (V)

Sweet potato, lime chilli and ginger Soup with croutons 5.00 (V)

**Provencal fish soup rouille and cheese croustade 6.50**

Grilled King Prawns, garlic grilled focaccia OR garlic mozzarella flatbread,  
with chilli ginger dips and aioli 6 Prawns 8.50 OR 12 Prawns 17.00

Twice baked cheese Soufflé with poached pear and candied walnuts 6.95 (V)

Tamworth Pork and prune Terrine, celeriac remoulade and toast 7.50

**Goats cheese, Isle of Wight tomato, honey and roasted hazelnut Mille-Feuille 7.50 (V)**

**Fowey Estuary Mussels, white wine, shallots, parsley and cream 7.75/14.50 with fries**

*Leeuwenkuil Chenin Blanc, South Africa small glass 4.60 medium glass 6.10*

**Cuttlefish and chorizo, samphire and tomato 7.50**

*Torres Days of Summer Muscat (off dry), Chile small glass 4.60 medium glass 6.10*

**Smoked Mackerel pâté, mixed salad and toasted focaccia 6.50**

**Uig Lodge smoked Salmon, cucumber salad, sweet dill and mustard dressing 8.50**

**cucumber salad, sweet dill and mustard dressing 7.95**

## 40 DAY DRY AGED STEAKS

**30oz Cote de Boeuf** for two to share 58.00

**10oz rib eye steak 28.00 6oz Fillet steak 32.00**

Served plain or with béarnaise, pepper sauce,

garlic, lemon and parsley butter and your choice of two sides

**Chef's flatiron** steak, house butter and string chips (served medium rare) 19.95

**Add a skewer of grilled King Prawns 5.00**

**SIDES 3.50**

green beans, spinach, tomato and shallot salad, mixed salad,

roast cherry vine tomatoes, sweet potato fries, hand cut chips, string chips

**Whole grilled day boat Dover Sole, new potatoes, samphire, lemon, dill and parsley butter 24.95**

**Warm salad of wild Sea Trout, tomato, green beans, Jersey Royals, olives and lemon oil 16.95**

**Crispy skin fillet of line caught Cod,**

**puy lentils, pancetta, preserved tomato, girolles and capers 17.95**

*L'Abeille Picpoul de Pinet, France small glass 4.80 medium glass 6.30*

**Haunch of Wadley Hill Farm venison,**

**rosti potato, golden beetroot, green beans and red wine jus 19.50**

*Beyerskloof Reserve Pinotage, Western Cape, South Africa small glass 5.20 medium glass 6.60*

**Cotswold Lamb rump, dauphinoise potatoes, summer beans and peas, madeira jus 21.50**

Broad bean, Edamame, pea and goats cheese Risotto with summer truffle 14.95 (V)

The Bell Superfood salad - peas, edamame beans, sweet potato, beetroot, mint, watermelon, cous cous,  
soft boiled free range egg, parmesan, mixed seeds and nuts 14.50 (V) add a skewer of prawns 5.00

Aged steak Burger,

cheddar cheese, sweet dill pickle, tomato relish, red slaw, crispy onions, string chips 13.50

Grilled or Hooky battered Plaice, hand cut chips, tartare sauce and buttered peas 15.75

Cold rare rump of Beef, string chips and salad, English mustard and horseradish 15.75

*advise us in advance of any dietary requirements or food intolerances.*

**Wine recommendation - see bar for manager's choice!**