

Monday 26th of June 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)
Celeriac and cumin Soup 5.00 (V)
Classic French fish soup, rouille and cheese crouste 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)
Duck, pigeon and pork Terrine with celeriac remoulade and toast 5.95
Markham Asparagus and crispy bacon Salad with a crispy duck egg 7.25
Burratta Pugliese, Isle of Wight tomato salad with lovage pesto 6.95 (V)
A plate of San Daniele ham with fresh Italian Figs, rocket and parmesan 8.25

40 DAY DRY AGED STEAKS

30oz Cote de Boeuf for two to share 58.00

10oz rib eye steak 28.00 8oz Fillet 32.00

Served plain or with béarnaise, pepper sauce,
garlic, lemon and parsley butter and your choice of two sides
Chefs flatiron steak, house butter & 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

Fillet of Looe John Dory, celeriac, spiced tomatoes, spinach and Jersey Royals 19.95

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

Warm poached smoked Haddock salad,

fine beans, olives, smoked tomato, shallots, capers and jersey royals 16.50

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

Tamworth pork 'T Bone', fennel and bay - summer beans & peas, crushed new potatoes 17.50

Breast of Creedy Carver duck, dauphinoise, baby summer beets, red wine jus 19.95

Linguini with toasted hazelnuts, Piquillo pepper, girolle and cep mushrooms,
shaved asparagus, rocket and parmesan 15.50 (V)

The Bell Superfood salad - peas, edamame beans, asparagus, beetroot, mint, watermelon,
cracked freekeh, 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 and string chips 13.50

Grilled or Hooky battered Pollock, 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

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

THIS WEEKS 'LITTLE SET MENU'

Available weekday lunchtimes and between 6-7:30pm Monday to Thursday

2 courses £10 3 courses £15

Celeriac and cumin Soup

Warm poached smoked Haddock salad, fine beans, olives, smoked tomato, shallots, capers and jersey royals

Warm carrot cake

Wine Recommendation - please see Suzy for bin end wines!