

Saturday 18th of November 2017

Daily specials are in bold

- A bowl of mixed olives or a bowl of rosemary roasted nuts 3.00
Homemade 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)
Soup of the day with croutons 5.50 (V)

Baked Camembert with rosemary and garlic, grilled Focaccia and rocket 6.95

Provencal fish soup, rouille and cheese croute 6.75

Nettie Viognier, McManis California small glass 5.20, medium glass 6.60

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)

Beef fillet carpaccio, Oxford blue cheese croquettes, Jerusalem artichoke and rocket 8.25

Salmon and Cod fishcakes, tomato, caper and rocket salad with aioli 6.95

Tuna 'Tataki' - Seared Tuna with soy, sesame, ginger, spring onion and coriander 8.25

Truffled chicken liver parfait, apple chutney and toasted brioche 6.50

Fowey Estuary steamed Mussels in cider, cream and spring onion 7.25/14.95 with fries

40 DAY DRY AGED STEAKS

30oz Cote de Boeuf for two to share, your choice of two sides and sauces 58.00

10oz rib eye steak serve with roast cherry vine tomatoes, watercress,
hand cut chips and your choice of sauce 28.00

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

Add a skewer of grilled King Prawns 5.00

SAUCES béarnaise, pepper sauce, garlic, lemon and parsley butter

SIDES 3.50

spinach, green beans, mixed salad, tomato and shallot salad,
sweet potato fries, hand cut chips, string chips

Whole grilled day boat Dover Sole,

ratte potatoes, spinach, lemon, dill and parsley butter 24.95

Pan fried turbot, spinach, creamed potatoes, caper and brown shrimp butter 20.75

**Smoked haddock and king prawn florentine from the beech oven,
gruyere cheese crust and sweet potato fries 17.95**

Nettie Viognier, McManis California small glass 5.20, medium glass 6.60

Pan roast John Dory, cauliflower, giant cous cous, golden sultanas and spinach 18.75

Packington farm free range,

dry plucked, dry aged, chicken breast (just how chicken used to taste!)

dauphinoise potatoes, Chanterelle mushroom sauce and buttered greens 18.75

Pan roast Haunch of Venison braised red cabbage

crushed new potatoes, purple sprouting broccoli and red wine sauce 18.95

Wakefield Estate Cabernet Sauvignon, Australia small glass 5.00, medium glass 7.50

Wild mushroom risotto with soft poached duck egg, rocket and parmesan 14.50 (V)

The Bell Superfood salad, peas, grapes, radish, beetroot, pomegranate, Freekah,
soft boiled egg, parmesan, mixed seeds and nuts 14.50 (V) add a skewer of prawns 5.00

Aged steak Burger, sweet dill pickle, cheddar, tomato relish, red slaw, string chips 13.50

Grilled or beer battered market fish, hand cut chips, tartare sauce and buttered peas 15.75

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

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