

## Saturday 21st of October 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)

Roast butternut squash Soup served with croutons 5.50 (V)

**Provençal fish soup, rouille and cheese croute 6.75**

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)

Pork, pigeon and green peppercorn Terrine, apple chutney and warm toast 6.50

**Beef fillet carpaccio, Oxford Blue cheese croquette, Jerusalem artichoke, rocket 8.25**

**Native lobster and king scallop Ravioli, lobster bisque, samphire and preserved lemon 9.95**

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

**Smoked salmon with crushed new potato Salad,**

**cucumber relish and brown shrimp dressing 7.95**

**Fowey Estuary mussels, cider, spring onions and cream 7.95/15.95 as a main**

### 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

**8oz fillet** steak serve with roast cherry vine tomatoes, watercress,  
hand cut chips and your choice of sauce 32.00

**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**

**new potatoes, samphire, lemon, dill and parsley butter 24.95**

**Cornish Turbot fillet**

**with pomme puree, leeks, romanesco cauliflower and chicken wing sauce 22.75**

**Fillet of Sea Bass with fennel risotto, tenderstem broccoli and caper butter 18.75**

*Krizno Sauvignon Blanc Ribolla, Slovenia small glass 4.70 medium glass 6.20*

**Pan roast Hake, pink fir potatoes, spinach, mussel and chive velouté 17.95**

**Pan roast venison haunch, beetroot dauphinoise, cavolo nero and red wine jus 19.25**

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

**Slow cooked belly pork, choucroute, parsnip, apple and sage jus 18.25**

Girolle, broad bean and pea Tagliatelle with garlic butter 14.25 (V)

The Bell Superfood salad, peas, grapes, radish, beetroot, pomegranate, chick peas,  
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 Hooky battered Plaice, 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 intolerances.*