

Tuesday 19th of September 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)

Creamed mushroom and tarragon soup with croutons 5.50 (V)

Provencal 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)

Iberico ham, shaved parmesan, black figs, rocket and lemon oil 8.25

Pork Rilette with cornichons and toast 6.50

Goat's curd, heirloom radish, tomato and toasted hazelnut salad 6.75 (V)

Var smoked salmon, cucumber salad, dill and mustard dressing 7.95

Leeuwenkuil Chenin Blanc, Chile small glass 4.60 medium glass 6.10

Smoked haddock fishcakes, cherry vine tomato and caper salad with aioli 6.95

40 DAY DRY AGED STEAKS

30oz Cote de Boeuf for two to share 58.00

10oz rib eye steak 28.00

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

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

Fillet of Looe Bay Halibut, mussel, pepper, chive and saffron risotto 22.50

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

Pan fried calves liver, colcannon mash, beetroot sauce and crispy bacon 17.50

Grilled hake fillet, crushed new potatoes, spinach with chive butter sauce 16.25

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

Creedy Carver duck breast, dauphinoise potato, cavolo nero, red wine jus 21.50

Girolle mushroom, truffle and parmesan Arancini, spinach and arrabiata sauce 15.95 (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 cheese, 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, salad garnish, 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

Mushroom and tarragon soup

Crispy Cornish sardines, crunchy vegetable and chickpea salad with chermoula

Chocolate marquise with strawberry sauce