

Sunday 15th 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)

Carrot and coriander soup, served with croutons 5.50 (V)

Provençal Fish soup, rouille and cheese croustade 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, damson compote and warm toast 6.50

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

**Smoked salmon with crushed new potato Salad,
cucumber relish and brown shrimp dressing 7.95**

Fowey Estuary mussels in dark beer and bacon 7.25/14.95 as a main with fries

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

SUNDAY ROASTS

served with dripping roast potatoes,

seasonal vegetables, cauliflower cheese and Yorkshire pudding

Ultimate Beef - 40 day 30oz Dry Aged Cote de Boeuf for two to share 59.00

Aged roast rump of Beef 17.95

Roast leg of Cotswold Lamb 16.50

Roast Loin of Pork with apple sauce and crackling 16.50

*or a plate of all three with Yorkshire and crackling 18.50

Beyerskloof Reserve Pinotage, South Africa small glass 5.20 medium glass 6.60

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

Fillet of Sea Bass,

with pink fir potato, braised baby gem and caper, lemon herb butter 18.75

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

Pan roast Cod chunk, garlic smoked sausage and white bean cassoulet, gremolata 17.95

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, 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

40 DAY DRY AGED STEAKS

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

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