

Starters

- Mixed Mediterranean Olives £3.00 Spicy Harissa olives £3.00
A choice of Bell breads with butter or extra virgin olive oil £3.00
Red pepper humous, baba ganoush with flatbread from the Beech Wood
- Grilled king prawns** with garlic cheese flatbread from the wood oven 6
Chef's seasonal winter soup £5.75 (V)
Provençal fish soup, rouille and cheese croute £6.75
Truffled chicken liver parfait,
toasted homemade brioche, apple and apricot chutney £7.00
Twice baked cheese soufflé, poached pear and walnuts £6.95
Fennel and stilton salad, oil and lemon with toasted pine nuts £6.95
Asian tuna tataki seared with ginger, lime and sesame dressing £6.95
Carpaccio of beef fillet, Oxford blue cheese croquettes, rocket, artichoke £6.95
Fowey Estuary Mussels Marinière £7.95/£15.95 as a main with

Main courses

- Pan roast fillet of Seabass**,
crushed new potatoes, spinach, cockle and tomato butter £14.95
The Bell superfood salad, peas, grapes, radish, beetroot, pomegranate,
parmesan, soft boiled egg, mixed seeds and nuts £14.00 (V)
(add skinless breast of our chicken or prawn skewer £5)
Grilled Dover sole with lemon and butter,
new potatoes, samphire £24.95
Wild mushroom and spinach tart
with a duck egg, béarnaise and dressed rocket £16.75 (V)
Classic baked smoked haddock and king prawn,
spinach, sweet potato fries £17.95
Aged steak burger,
sweet dill pickle, smoked cheddar, relish, slaw and string chips £14.95
Fish and chips
Market fish, tartare sauce, peas and triple cooked chips £15.95
10oz Rib-eye steak, triple cooked chips, watercress, roast tomato £17.95
Sides all £3.50 tomato and shallot salad with balsamic, green salad,
green beans, hand cut chips, French fries, sweet potato fries, dauphinoise

Please advise us of any dietary requirements of food intolerances.

Game may contain shot.