

## Sunday 20th of August 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)  
Broccoli and stilton Soup with croutons 5.00 (V)  
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)  
Duck liver and foie gras Parfait, chutney and toast 7.50  
**Crispy Buffalo mozzarella, tomato, basil, lemon and pine nut salad 5.95 (V)**  
**Parma ham, black figs, shaved parmesan, rocket and lemon oil 9.25**  
**Uig lodge smoked salmon, cucumber salad, dill and mustard dressing 7.95**  
**Fowey Estuary Mussels,**  
**white wine, shallots, parsley and cream 7.95/15.95 as a main with fries**  
*L'Abeille Picpoul de Pinet, France small glass 4.80 medium glass 6.30*

### 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 shoulder of Tamworth Pork with apple sauce and crackling 16.50

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

*Beyerskloof Reserve Pinotage, Western Cape, 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**

**Fillets of smoked Haddock and Hake, mash, samphire, tomato and basil beurre blanc 17.95**

*Torres Days of Summer Muscat (off dry) small glass 4.60 medium glass 6.10*

Summer Girolle mushrooms, pea and truffle Risotto, rocket and parmesan 15.95 (V)

The Bell Superfood salad - peas, edame beans, sweet potato, beetroot, mint, pomegranate, kasha,  
soft boiled free range egg, parmesan, mixed seeds and nuts 14.50 (V) add a skewer of prawns 5.00

Aged steak Burger,

cheddar cheese, sweet dill pickle, 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 28.00 6oz fillet steak 32.00**

Served plain or with béarnaise, pepper sauce,

garlic, lemon and parsley butter with your choice of two sides

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

**Add a skewer of grilled King Prawns 5.00**

**SIDES 3.50**

green beans, spinach, tomato and shallot salad, mixed salad,

roast cherry vine tomatoes, new potatoes, sweet potato fries, hand cut chips, string chips

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