



MOTHERS DAY

Starters

Creamy White Wine Garlic Wild Mushrooms

Toasted sourdough, balsamic glaze, chives & rocket

Duck Liver and Orange Parfait

Seasonal chutney, toasted sourdough & dressed mixed leaf

Roast Parsnip and Rosemary Soup

Warm soup roll

Beetroot and Gin Cured Gravdax

Lemon & dill crème fraiche, watercress & cucumber salad and toasted rye bread

Crayfish, Prawn & Avocado Cocktail

Vodka Marie Rose sauce, sun dried tomato salsa, baby gem & lemon

Mains

House Cured Slow Roast Beef Sirloin £2 supp

Served with goose fat garlic & herb roasted potatoes, honey roasted root vegetables, creamed potatoes, buttered seasonal mixed greens, Yorkshire pudding and house gravy

Fennel and Sage Rubbed Crispy Pork Belly

Served with goose fat garlic & herb roasted potatoes, honey roasted root vegetables, creamed potatoes, buttered seasonal mixed greens, Yorkshire pudding and house gravy

Slow Braised Rosemary Lamb Shank £5 supp

Served with goose fat, garlic & herb roasted potatoes, honey roasted root vegetables, creamed potatoes, buttered seasonal mixed greens, Yorkshire pudding and house gravy

24 hour Brined Turkey

Served with goose fat garlic & herb roasted potatoes, honey roast root vegetables, creamed potatoes, buttered seasonal mixed greens, Yorkshire pudding and house gravy

Vegetable Nut Roast

Served with herb roasted potatoes, roasted root vegetables, sweet potato mash, seasonal greens and vegan gravy

Chive Buttered Cod Loin

With a garden pea, samphire & red chilli linguine in a white wine shellfish bisque cream sauce

Three Cheese and Onion Pie

Red Leicester, cheddar, Manchego cheese, short crust pastry, hand cut chips, baked beans, tomato chutney and baby mixed leaf

Desserts

Warm Cherry & Almond Bakewell tart

Apricot jam, clotted cream & toasted almonds

Vanilla & Raspberry Cheesecake

Raspberry ripple ice cream, raspberry compote & vanilla meringue

Old Bell Inn Classic Sticky Toffee Pudding

Butterscotch sauce, served with either custard, cream or ice cream

Selection of Ice Creams

Served over shortbread crumb, finished with either strawberry coulis, chocolate sauce or raspberry coulis

Warm Chocolate Fudge Brownie

White chocolate shavings, honeycomb ice cream & Baileys Chantilly cream

2 Courses £29.95

3 Courses £36.95

