



THE BELL INN  
NEW FOREST

# VALENTINE'S MENU

## AMUSE BOUCHE

## STARTERS

Smooth Goose Liver Parfait, smoked chili jelly, toasted brioche GFA  
Mezze Board of crab chowder and crab cakes, shucked oyster, Bloody Mary shot

Carpaccio crown prince squash, smoked chili jelly, whipped feta  
VG /GF/V

## MAINS

Slow cooked duck leg, gratin potato, caramelized celeriac puree, pancetta, cabbage, spiced port and blackberry sauce GF  
Roasted hazelnut crust cod loin, buttered kale, butternut squash and orange puree, Parmesan foam

Forest Mushroom Strogonoff with fragrant rice GF/VG/V

## DESSERTS

Dark Chocolate Fondant, pistachio ice cream V  
Iced Peanut butter parfait, caramel , popcorn VG, GF,V

Food and beverage intolerances: Before you order your food and drinks please speak to a member of staff if you would like to know our ingredients. We cannot guarantee that any food or beverage item sold is free from traces of allergens. A discretionary service charge of 12.5% will be added to your bill.

GF = Gluten-free. GFA = Gluten-free available. V = Vegetarian VG = Vegan. DF = Dairy-free