

THE BELL INN  
A&A FOODS

## FOR THE TABLE

Still or Sparkling Water £4

## NIBBLES

Lemon, caper and parsley arancini (GF)

Aioli dip

Baked Bread, Oils &amp; Olives (GFA, V, VG)

Breaded Blanchbait (GFA)

Bloody Mary ketchup

Pork Scratchings

Roast apple sauce, sriracha mayo

£7.50 each or 2 for £13.00

## MAIN COURSE

Cider Battered Haddock £19.00

hand cut chips, pea puree, lemon, tartar sauce

Classic Caesar (GFA) £13.50

Cos lettuce, Pancetta, croutons, soft boiled egg, anchovies

Nicoise Salad (GF) £15.00

Olives, anchovies, new potatoes, cherry tomato, egg, green beans

Feta, Shallot &amp; Pepper Galette (VG) £15.00

Watercress salad, balsamic dressing

## DESSERT

Apple &amp; Raspberry Crumble (GF) £9.00

Cinnamon ice cream

Dark Chocolate Fondant £9.00

sugared pistachio, pistachio ice cream

Sticky Toffee Pudding (GFA) £9.00

Rum &amp; Raisin ice cream

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.

## STARTERS

Soup of the Day (GFA,V) £9.00

Crusty Sourdough Bread &amp; butter

Lymington Crab (GFA) £11.00

toasted sourdough, avocado, pickled cucumber

Ham Hock and Chicken Terrine (GFA) £11.00

garden pickled vegetables, piccailini creme, croutes

Pan fried Forest Mushrooms on Toast (GFA,V) £9.00

poached hens egg with garlic &amp; parsley butter on toast

Haggis and Pork Scotch Egg £9.00

beetroot ketchup

Spaghetti of Courgette (GF, VG) £10.00

Toasted flaked almonds, pesto, tomato vierge dressing

Duck Breast (GF) £26.00

cherry, blue cheese croquettes, port sauce

Roasted Lamb Rump with garlic (GF) £26.00

cumin spiced puy lentils, tenderstem broccoli, gazpacho sauce

Local Trout Fillet (GF) £21.00

crushed new potatoes, seagrass, spinach, wasabi and cucumber butter sauce

Grilled Halloumi (GFA,V) £17.00

flat mushroom in a brioche bun sweet chilli jelly and sweet potato fries

Classic Panna cotta (GF) £9.00

fresh strawberries and sorbet

Three Cheese Board (GFA) £12.50

A selection of English &amp; continental cheeses, candied walnuts, quince jelly, grapes

Selection of Ice cream £3 per scoop or £7.50 for three scoops

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## SHARING BOARDS

Charcuterie Board (GFA) £25.00

hummus, balsamic onions and warm toast

Seafood Board (GFA) £25.00

Potted Lymington Crab, cold smoked salmon, soy and chilli prawns on toast

Vegetable (GFA) £20.00

arancini, avocado, grilled haloumi, hummus, pepper and feta

SIDES £6.00 each

Seasonal Greens (GF, V)

Truffle &amp; Parmesan Fries or Hand-cut Chips (GF, V)

Honey Glazed Carrots (GF, V)

Garlic Mushrooms (GF, V)

Classic Caesar Salad (GFA)

House Salad (GF, VG)

Sweet Potato Fries (GF, V)

## FROM THE GRILL

Fillet Steak (GF) £30.00

hand cut chips, vine tomatoes, forest mushrooms, watercress

Dry Aged Beef Burger (GFA) £19.50

truffle mushrooms and mayo, brioche bun, fries

Rib-Eye Steak (GF) £32.00

hand cut chips, vine tomatoes, forest mushrooms, watercress

SAUCES £3 each

Green Peppercorn (GF)

Wild Mushroom (GF)

Blue Cheese (GF)

## SOMETHING AFTER £3.75 EACH

Latte

Cappuccino

Americano

Flat white

Hot chocolate

Tea