



The Bell

B R I S L E Y

STARTERS

Leek & potato soup with bread & butter	7
Roasted beetroot with goat's cheese curd, parmesan cheese straw & pomegranate molasse	9
Pan seared scallops with sauteed chili seaweed, crispy filo, pimento & pepper coulis	14
Grilled cuttlefish, sriracha mayonnaise, fennel & kelp	10
Braised ox tail & vegetables spring roll with gribiche sauce	9
Toasted sourdough topped with melted raclette cheese, prosciutto & cherry plum	10
Soy & honey grilled mackerel fillet with lemon & yuzu preserve	10
Crayfish, pink grapefruit & avocado cocktail with Marie Rose sauce	10
Beer battered smoked haddock goujon with tartare sauce	10

MAINS

10oz ribeye steak with green peppercorn sauce, dressed leaves & hand cut chips	39
10oz flat iron steak (served rare or medium rare) with French fries, rocket & chimichurri	28
Roasted Gressingham duck breast with plum sauce, bok choy, roasted rosemary potatoes	28
Slow roasted lamb shoulder with root vegetables & butter beans "cassoulet", lamb jus	26
Pan fried seabream fillet with sauteed pepper, fennel & courgettes, new potatoes, saffron cream sauce	25
Roasted hake fillet with roasted butternut squash & shimeji mushroom, creamy leek sauce	26
Pan fried calf's liver with mash potato, smoked bacon, onion gravy & seasonal greens	23
Slow roasted belly pork with buttered cabbage, mash, gravy & apple sauce	23
Spiced cauliflower, potato & feta cheese brick parcel with fried egg, pimento coulis	20

SIDES

Bread and Butter 2.50, Olives 3.50, Dressed leaves 3.50, New potatoes 4, Mashed potato 4
Hand cut chips 5, French fries 5, Green vegetables 4, roasted root vegetables 4