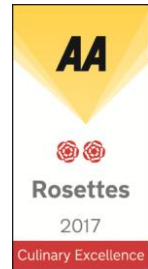


THE BELL INN



STILTON



BAR/BISTRO MENU WINTER 2019

Starters

Cream of Butternut Squash & Stilton Soup £6 (V)

Homemade Warm Bread & Olives £5 (V)

Duck Liver Parfait, Cranberry & Orange Relish & Toasted Brioche £8.5

Buttermilk Fried Chicken, Thai Sweet Chilli Mayonnaise £8

Smoked Haddock Bake, Peas, Parmesan & Poached Egg £8

Bell Inn Stilton Pate, Passion Fruit Coulis, Roasted Walnuts, Beetroot Marmalade & Grain Toast £8 (N) (V)

Smoked Mackerel Pate, Pickled Vegetables & Melba Toast £8

Herb Baked Camembert, Garlic Toast & Chutney for Two to share £11.5 (V)

Mains

Slow Cooked British Beef Brisket, Mash Potato, Cavolo Nero, Pancetta, Celeriac, Maple & Red Wine Jus £18

Roast Fillet of Cod, Chorizo & Chickpea Cassoulet, Linguine £17.5

Ham Hock, Spiced Red Cabbage, Hand Cut Chips & Mustard Jus £17

Roast Chicken Breast, Carrot Puree, Baby Vegetables, Goose Fat Potatoes & Red Wine Jus £17

Duck Breast, Duck Leg Croquette, Creamed Potatoes, Cherries, Almonds & Red Wine Jus £18.9 (N)

Beer Battered Haddock, Hand Cut Chips, Mushy Peas & Tartare £14.9

Bell Inn Burger or Roasted Root Vegetable Burger (V)(N) Colston Bassett or Cheddar & Hand Cut Chips £14.9

Orchard Farm Sausages, Mash Potato, Greens & Gravy £14

Roasted Butternut Squash Cup, Filled with Red Onion & Apple, Halloumi Top £14.5 (V)

Prime English Steaks - 10oz Rib Eye £24 - 10oz Sirloin £25 - 8oz Fillet £30

Served with Roast Mushroom, Slow Cooked Tomato, Hand Cut Chips; Choice of Stilton or Peppercorn Sauce

Side Orders £4.3

Hand Cut Chips with Parmesan & Garlic Oil

Beer Battered Onion Rings

Buttered Green Vegetables

Mash Potato

Goose Fat Roast Potatoes

French Fries with Thai Sweet Chilli Mayo

Desserts £7

Rhubarb Frangipane Tart, Stem Ginger Ice Cream & Elderflower Custard

Lemon Posset, Cranberry & Orange, Chantilly, Pistachio & Almond Biscotti (N)

Poached Red Wine Pear, Baked Egg Custard & Crisp Puff Pastry

Iced Mandarin Parfait, Chestnut Crumble & Mascarpone Sorbet (N)

Warm Savarin, Apple & Sultana Compote, Whipped Clotted Cream & Cinnamon Twists

Dark Chocolate & Coffee Delice, Baileys Ice Cream & Salted Caramel

Selection of Homemade Ice Creams & Sorbets, Four Scoops. Please ask a member of staff for available flavours £6

Cheeses £11

Stilton Cheese Sampler - Long Clawson, Cropwell Bishop, Tuxford & Tebbutt, Colston Bassett, Websters & Stichelton

Five individual Stiltons and one Stichelton served with traditional accompaniments (N)

Fine Cheese Sampler - Innes Brick Goats Cheese, Sparkenhoe Red Leicester, Colston Bassett Stilton, Keens

Cheddar & Tunworth - Five cheeses served with traditional accompaniments (N)

Stilton Cheese for Sale £9.5 per 0.45kg (per lb)

AT THE TIME OF ORDERING PLEASE ADVISE OF ANY FOOD INTOLERANCES OR ALLERGIES

(N) CONTAINS NUTS (V) VEGETARIAN

Wines by the Glass

		Price Per 175ml	Price Per Bottle
White			
120.	Sauvignon Blanc – Apaltagua Gran Verano (Chile) A wonderful nose of tropical fruits is followed by crisp fresh flavours of lime and hints of apple.	£4	£16
121.	Pinot Grigio Garducci (Italy) Aromas of citrus fruit with fresh flavours of apples and pears on the palate.	£4.3	£17
122.	Chardonnay Franschhoek (South Africa) This unwooded wine shows a mixture of fresh tropical and citrus fruit on the nose.	£4.5	£18
123.	Picpoul De Pinet Baron de Badassiere (France) Pale lemon in colour with crisp apple aromas. An attractive palate of yellow plums, greengages and a fresh lime zest acidity that continue through the finish.	£5.5	£22
124.	Sauvignon Blanc Ward Valley (New Zealand) Crisp, dry, zesty Sauvignon with bright citrus fruits and a clean fresh palate.	£7	£24
Rose			
125.	Pinot Grigio Garducci Rose (Italy) Light salmon in appearance with fresh fruit flavours of raspberry and peach.	£4.3	£17
126.	Rioja Rosado Finca Manzanos (Spain) Brilliant rose colour. Bright strawberries on the nose with a very balanced palate and long finish.	£5	£19
Red			
130.	Merlot – Apaltagua (Chile) A ruby red coloured wine which possess fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft round tannins.	£4	£16
131.	Douglas Green Cabernet Sauvignon (South Africa) Deep ruby with a bright edge. Intense dark berries and blackcurrant aromas with attractive gentle smoky oak notes. A succulent medium bodied entry with delicious winterberry flavours.	£4.5	£18
132.	Shiraz Murphy Vineyards (Australia) Deep red in colour with cherry, cassis, mocha and mint aromas.	£5	£19
133.	Malbec Trivento Tribu (Argentina) Silky and seductive with juicy bright red fruit, good structure, a dash of black pepper and rounded tannins.	£5	£19
134.	Tempranillo Rioja Manzanos (Spain) Round and well balanced with fruit notes. Intense cherry red colour, ripe black fruits, spices, liquorice and chocolate aromas.	£5	£19
11.	Prosecco Saint Orsola, Brut NV Light, crisp and refreshing with wonderful off dry stone fruit and apple flavours.		£24
	Tiamo Prosecco single serve Prosecco 200ml		£6.10