

THE BELL INN



STILTON

**The Galleried Restaurant
Menu
Winter 2019**

STARTERS

All £9

Cream of Butternut Squash & Stilton Soup (V)

Duck Liver Parfait

Cranberry & Orange Relish, Toasted Brioche

Smoked Haddock Bake

Peas, Parmesan & Poached Egg

Smoked Mackerel Pate

Pickled Vegetables & Melba Toast

Bell Inn Stilton Pate (N) (V)

Passion Fruit Coulis, Roasted Walnuts,
Beetroot Marmalade & Grain Toast

MAIN COURSE

Slow Cooked British Beef Brisket £18.5

Mash Potato, Cavolo Nero, Pancetta, Celeriac, Maple & Red Wine Jus

Roast Fillet of Cod £18.5

Chorizo & Chickpea Cassoulet, Linguine

Roast Chicken Breast £18

Carrot Puree, Baby Vegetables, Goose Fat Potatoes & Red Wine Jus

Duck Breast (N) £19.9

Duck Leg Croquette, Creamed Potatoes, Cherries, Almonds, & Red Wine Jus

Roasted Butternut Squash Cup (V) £15.5

Filled with Red Onion & Apple, Halloumi Top

Prime English Steaks - 10oz Sirloin £26 - 8oz Fillet £31

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

Extra Side Orders £4.4

Hand Cut Chips with Parmesan & Garlic Oil

Buttered Green Vegetables

Mash Potato

Goose Fat Roast Potatoes

DESSERTS

All £8

Rhubarb Frangipane Tart

Stem Ginger Ice Cream & Elderflower Custard

Lemon Posset (N)

Cranberry & Orange, Chantilly, Pistachio & Almond Biscotti

Poached Red Wine Pear

Baked Egg Custard & Crisp Puff Pastry

Iced Mandarin Parfait (N)

Chestnut Crumble & Mascarpone Sorbet

Warm Savarin

Apple & Sultana Compote, Whipped Clotted Cream & Cinnamon Twists

Dark Chocolate & Coffee Delice

Baileys Ice Cream & Salted Caramel

Selection of Homemade Ice Creams £6

Four Scoops

Please Ask a Member of Staff for Available Flavours

Why not compliment your dessert with a glass of pudding wine

MUSCAT DE BEAUMES DE VENISE 2014 France

£6.50 per glass 125ml

OUR CHEESES

STILTON CHEESE SAMPLER £12

**Long Clawson, Cropwell Bishop,
Tuxford & Tebbutt, Colston Bassett,
Websters, Stichelton**

Five Individual Stiltons and One Stichelton
Served with Traditional Accompaniments (N)

FINE CHEESE SAMPLER £12

**Innes Brick Goats Cheese,
Sparkenhoe Red Leicester, Colston Bassett Stilton,
Keens Cheddar, Tunworth**

Five Cheeses served with Traditional Accompaniments (N)

COLSTON BASSETT STILTON £9

**Served with our renowned Plum Bread,
Celery & Grape Chutney (N)**

Enjoy a glass of Port with your cheese course:

Taylors LBV £3.90

Taylors 10 yrs old Tawny £4.15