

THE BELL INN



STILTON

**The Galleried Restaurant  
Menu  
Spring 2019**

3 Courses £35.00

2 Courses £28.00

**STARTERS**

**Mushroom, Stilton & Herb Soup (V)**

**Chicken Liver Parfait**  
Plum & Ginger Jam, Brioche

**Stilton Pate**  
Passion Fruit Coulis, Roasted Walnuts, Beetroot Marmalade & Grain Toast (N)(V)

**Roast Sea Bass**  
Piperade, Basil Wafer, Tapenade & Charred Toast

**Smoked Salmon Mousse**  
Kohlrabi & Apple Slaw, Melba Toast & Pickled Cucumber

**AT THE TIME OF ORDERING PLEASE ADVISE OF ANY  
FOOD INTOLERANCES OR ALLERGIES  
(N) CONTAINS NUTS (V) VEGETARIAN**

## MAIN COURSE

### **Roast Fillet of Salmon**

Crab Crushed New Potatoes, Samphire & Hollandaise

### **Cider Marinated Pork Chop**

Slow Cooked Cabbage, Smoked Bacon, Mash, & Mustard Jus

### **Free Range Chicken Breast**

Potato Terrine, Spinach, Mushroom & Leek Gratin

### **Pecan & Herb Crusted Leg of Spring Lamb (N)**

Minted Mash, Shallot Puree,

Baby Carrots, Lamb Jus

### **Stilton, Red Onion & Spinach Wellington (N)(V)**

Tomato & Basil Sauce, Charred Broccoli,

Pine Nuts & Herb Roast Potatoes

### **PRIME ENGLISH STEAKS**

Roast Mushroom, Slow Cooked Tomato, Hand Cut Chips  
Stilton - Peppercorn - Aioli

**10oz Sirloin (Supplement £4.00) | 8oz Fillet (Supplement £7.00)**

### **Side Orders £4.40**

Spinach, Mushroom & Leek Gratin

Buttered Green Vegetables

Mash

Herb Roast Potatoes

Hand Cut Chips, Parmesan & Garlic Oil

Tomato, Basil, Pine Nut & Balsamic Salad

## **DESSERTS**

### **Glazed Lemon Tart**

Raspberry Sorbet

### **Sticky Toffee Pudding**

Clotted Cream & Toffee Sauce

### **Pannacotta**

Poached Rhubarb

### **Baked Vanilla Cheesecake**

Clotted Cream Ice Cream & Toffee Sauce

### **Selection of Homemade Ice Creams & Sorbets**

Four Scoops

(Please ask a member of staff for our current selection)

### **Affogato**

Vanilla Ice Cream Topped with a  
Shot of Hot Espresso & Crushed Maltesers

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Cheese course may be taken instead of Dessert  
at a Supplement of £5.00

## **DESSERT WINE**

**Muscat De Beaumes De Venise 2014**

**France**

*£6.50 125ml Glass*

## **OUR CHEESES**

### **STILTON CHEESE SAMPLER *£12.00***

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

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

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### **FINE CHEESE SAMPLER *£12.00***

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

Five Cheeses served with Traditional Accompaniments (N)

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### **COLSTON BASSETT STILTON *£9.00***

Homemade Plum Bread and Celery & Grape Chutney (N)

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## **PORT**

**Taylor's LBV *£3.90***

**Taylor's 10 year old Tawney *£4.15***

**Stilton Cheese for Sale  
£9.50 per 0.45kg (per lb)**