



THE BELL INN

Sample Dinner Menu

A sample of the style of food served at The Bell Inn. Our menus change regularly according to season, availability and the produce available to us.

TO START

Grazing Board for the Table

Provençal olives, cashews, feta cheese, cured meats, smoked salmon, farmhouse butter and fresh artisan bread.

For two £14.00 • For four £28.00

MAIN COURSES

Braised Herefordshire Lamb

Creamy mash, spiced red cabbage and minted red wine jus.

£23.95

Scottish Salmon

Herb couscous, crushed peas, red pepper and tomato dressing.

£21.00

Pan Fried Chicken Breast

Chestnut mushrooms, butter beans, chicken velouté and spring onions.

£20.50

Tenderloin of Pork

Buttery fondant, chorizo, summer squash, soy and sherry sauce.

£21.95

SOMETHING SWEET TO FINISH

Triple Chocolate Brownie

Condensed milk ice cream.

£8.50

Lemon & Lime Posset

Hereford strawberries and crushed meringue.

£7.95

Iced Honeycomb Parfait

Caramel biscuit crunch and raspberries.

£7.95

Artisan Cheese

Savoury biscuits, grapes and chutney.

£11.50

Sample menu only. Dishes and prices may change. Booking is essential for dinner service. Please speak to a member of staff if you have any food allergies or intolerances.



Reservations: 01568 601110