

Ye Olde Bell



Hotel • Spa • Restaurant • Bistro

Fresh baked artisan breads, virgin olive oil and aged balsamic 5
Cocktail olives 3

Small plates

Organic beetroot and juniper cured salmon, avocado, heritage beets, wasabi mayo 11.5

Seared pigeon breast, pumpkin tagine, port & redcurrant jus 10

Roast king oyster mushrooms, white onion marmalade, chestnut crumb, seaweed salad cream 8

Chefs soup of the day, fresh baked artisan roll 7.5

Lemon thyme risotto, langoustines, bisque 11

Parfait chicken livers, spiced tomato compote, cornichons, brioche toast 10

Main Plates

Pan roasted halibut, pickled wild mushrooms, watercress rosti, curried mussel velouté 22

Chargrilled ribeye steak, garlic dried tomato, portobello mushroom, crispy onions, watercress & triple cooked chips 29

Truffle gnocchi, cauliflower cheese puree, apple, woodland mushrooms 17

Seared breast of Guineafowl and confit leg, creamed swede, chestnut lyonnaise, apple & blackberry compote 19

Roasted lamb rump, gratin dauphinoise, tenderstem and squash 24

Honey glazed Gressingham duck breast, savoy, thyme jus & truffled pomme puree 20

Sides ~ 4

Truffled pomme puree

Buttered seasonal greens

Braised sweet & sour red cabbage

Triple cooked chips

Beer battered crispy onions

House salad with honey mustard dressing

Blackboard Specials

A selection each day in addition to the main menu

All of our produce is locally sourced where possible.

Allergies

Before placing your order, please inform us if a member of your party has a food allergy we would like to assist you in your menu choices

Ye Olde Bell Classics

Pie of the day 16

Chargrilled steak burger, bbq mayo, crispy onions, dill pickle, tomato & gem 15

Beer battered haddock, homemade tartare sauce, mushy peas triple cooked chips 16

Curry of the day 16

Homemade Desserts

Hazelnut parfait, chocolate salted cornflakes, rum soaked golden raisins, praline 9

Black Forest torte with boozy cherries and chocolate icecream 9

Warm blackberry Bakewell, clotted cream ice-cream 9

Toasted banana and walnut bread, caramelised pear, chocolate anglaise 9

Orange scented crème brulee, cinnamon shortbread 9

Continental & British cheeses, apple chutney, quince, and crackers 10.5

Coffee or Tea

A selection of coffees, all ground from fresh beans roasted locally at *Stewarts of Trent Bridge* & a choice of *Birchalls* traditional, fruit or herbal teas

Full menu served...

12 - 8.30pm Monday - Thursday

12 - 9pm Friday ~ Saturday

5 - 8pm ~ Sunday

Sunday: Traditional lunch menu 12 - 3pm

Afternoon tea served daily 3 - 5:30pm

Inclusive of VAT, exclusive of service



AA Rosette Award
for Culinary Excellence