



Dinner

Larder

Seared scallops, onion broth, onion beignet, seaweed, sprout tops (*£3 supplement*)

Ale braised chicken terrine, British cured ham, girolles,
tarragon & sweet cured bacon mayonnaise

Creamed Jerusalem artichoke soup, hazelnut & Spinach pesto

Grilled hake fillet, roasted red peppers, chorizo, black garlic, dill oil

Guinea fowl, liquorice scented leeks, shallots, beetroot puree

Sauce

Gressingham duck breast, crispy leg croquette. Parsnip, charred kale, potato fondant

Pan fried mackerel fillet, smoked mackerel scotch egg, horseradish jelly, cucumber, lime gel

Poached lemon sole, confit egg yolk, fennel, parmesan curd, tomato concentrate

Venison fillet, mustard swede, roasted potatoes, textures of blackberry, cocoa (*£5 supplement*)

Garden pea, watercress & cottage cheese risotto, lemon balm, lemon infused olive oil

Pastry

Selection of regional cheeses, grapes, celery, chutney, homemade biscuits

Assiette of apple

Salted chocolate delice, warm chocolate emulsion, burnt white chocolate,
cherry meringue ice cream

Crème fraiche pannacotta, quince, butterscotch, blood orange sorbet

Steamed carrot & star anise cake, spiced carrot puree, almond milk, carrot sorbet

■

£38 for three courses, £30 for two courses
Coffee and handmade petit fours £5

Inclusive of VAT, exclusive of service

*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*



AA Rosette Award
for Culinary Excellence

Served Fri & Sat : 7 pm - 9.30 pm

Ask to see a copy of our 1650 Rosette Lunch Menu

Ye Olde Bell Hotel & Spa

Barnby Moor, Retford, Nottinghamshire DN22 8QS

01777 705121 ■ enquiries@yeoldebell-hotel.co.uk ■ www.yeoldebell-hotel.co.uk