

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Starter

Lobster bisque, steamed cod, beetroot, baby shoots £8.5

Seared pigeon, glazed kale, juniper reduction, turned vegetables £8

Freshly made soup of the day £6.5

Red pepper mousse, spinach timbale, goat's cheese, berry jel £7.5

Pan fried scallops, cauliflower truffle puree, charred cauliflower, smoked bacon crumbs £10

Steamed mussels garlic, white wine, lemon grass, finely diced vegetables £9/£16

Confit gressingham duck leg, chicken liver parfait, star anise, beef jel, pea puree £9.5

Main

Chicken ballotine, pancetta, tomato parmentier potato, carrots, leeks, broad beans £16

Venison loin, petit pois, creamed savoy, anna potatoes, baby aubergine, glazed salsify £19

Chestnut and mushroom ravioli, white wine parmesan cream, black truffle £12

Pan seared fillet of seabass, scallop dust buttered spinach, glazed potatoes, lemon foam £17

Oven baked barramundi, pickled vegetables, saffron pomme puree, parsley tuille, keta caviar £19

Supreme of pheasant, puy lentils, pancetta, baby turnip, burnt onion, madeira reduction £18

The Classics

Beer battered haddock, homemade tartare sauce & peas £12.5

Steak & ale pie & peas £13

Handmade beef burger smoked cheese bun red onion chutney £12.5

All with triple cooked chips

Steaks: Sirloin £23.5 or Fillet £29
confit shallots, roast vine tomatoes,
flat cap mushroom, Maris Piper chips

Add a sauce, Stilton, Diane or black pepper £3

Blackboard Specials

A selection each day in addition to the main menu

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

Sides ~ £3.5

Sweet potato fries
Buttered new potatoes

Green salad
Triple cooked chips
Seasonal vegetables

Dessert

Cherry chocolate fondant praline snap,
blackberry sorbet, winter fruits £8

Cinnamon panna cotta, honeycomb, redcurrants £7

Gaelic brulee, whisky, coffee, oat snap £7

Sticky toffee pudding, toffee ice cream £7

A palette of ice cream £7

Champagne poached pear, white chocolate truffle,
sugar curls, winter berry jel £8

Cheese

Morbier, comte, cashel blue, lemon crumble,
cheese biscuits £11

Coffee or Tea

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

12 noon - 2.30pm & 5.30pm - 9.30pm
Sundays : Traditional Lunch Menu to 4pm
Inclusive of VAT, exclusive of service



AA Rosette Award
for Culinary Excellence

Barnby Moor, Retford, Nottinghamshire DN22 8QS

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