

# Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

Fresh baked basket of artisan breads, virgin olive oil and aged balsamic 4.5  
Cocktail olives 3

## Small Plates

Risotto of sea scallops, soft herbs, crème fraiche 9.25/18.5  
Chilli & lime marinated crayfish cocktail, ruby gem salad, sun blushed marie rose, granary toast 8.75  
Parfait of chicken livers, golden raisin puree, port wine shallots, thyme brioche 8  
Chargrilled Provençal vegetable bruschetta, salsa verde, toasted pine nuts 7 (ve)  
Oriental crispy duck salad, mango, chilli, pea shoots, coriander, hoisin dressing 8.5/17.5  
Wild mushroom arancini, smoked tomato butter sauce, white truffle oil 7.25 (v)  
Chef's soup of the day, croutons, herb oil 6.25 (v)

## Main Plates

Fillet of black bream, asparagus, baby leeks, crispy capers, Jersey Royals, wild garlic, lemon butter 16.5  
Loin of lamb, herb crust, glazed spring vegetables, smoked potato croquettes, lamb jus 21.5  
Lemon thyme gnocchi, garlic dried vine tomato, cavalo nero, salsa verde, rocket, pecorino 16.5 (v)  
Twice cooked belly pork, roasted cauliflower, celeriac puree, fondant potato, apple butter 17.5  
Beer battered haddock & chips, mushy peas, chunky tartare sauce, charred lemon 14  
Supreme of corn fed chicken, tarragon mousse, charred asparagus, morrells, truffle creamed potatoes 18.25  
Roasted woodland mushrooms, aubergine caviar, black cabbage, tomato & walnut vinaigrette 14 (ve)  
Slow braised ox cheek and oxtail pie, heritage carrots, creamed potato, oxtail sauce 14.5  
100z sirloin steak, Portobello mushroom, garlic dried tomato, beer battered onion, triple cooked chips 26.5

## Hot Ciabatta Sandwiches

Grilled goat's cheese, roasted Provençal vegetables, wild garlic pesto 8.5 (v)  
Cajun chicken, roasted red peppers, creole mayonnaise 9.5  
Peppered rump steak, port wine shallots, watercress, blue cheese 10.5  
Grilled steak burger, brioche & thyme bun, gem, dill pickle, tomato & red onion salsa, crispy onions 12.5  
*All served with triple cooked chips*

## Salads

Warm salad of black king tiger prawns, chorizo & new potatoes, confit tomato, red onion, aged balsamic 15  
Caesar salad with house smoked chicken, crispy pancetta, Romaine leaf, garlic croutons, shaved Parmesan, cardini dressing 14.5  
Seared salmon 'Nicoise' warm Jersey Royals, poached hen's egg, Kalamata olives, confit garlic & lemon oil 15  
Tempura spiced tofu, sesame rice noodles, pea shoots, toasted cashews, chilli, nori & sweet soy dressing (vegan) 14

## Sides ~ £3.5

Jersey Royals with soft herb butter  
Heart of England spring vegetables  
Buttery mash potatoes  
Triple cooked chips with rosemary sea salt  
Sweet potato fries  
Cumin roasted cauliflower  
Seasonal salad with Dijon vinaigrette

## 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

## Blackboard Specials

*A selection each day in addition to the main menu plus chef's tempting homemade desserts.*

## 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

## Served...

12 - 8 pm Monday – Thursday  
12 – 8:30pm Friday – Saturday  
Sunday – 5-8pm  
Sunday: Traditional Lunch Menu 12 to 3pm  
Afternoon Tea served daily 3-5:30  
*Inclusive of VAT, exclusive of service*



AA Rosette Award  
for Culinary Excellence

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