

Ye Olde Bell



Hotel ▪ Spa ▪ Restaurant ▪ Bistro

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

Small Plates

- Risotto of asparagus, peas & mint, crème fraiche, parmesan & truffle oil 8/15.5
- Bruschetta of East coast crab, saffron aioli, baby capers, rocket & sun blushed tomato 8.50
- Oriental crispy duck salad, mango, coriander, chilli, pea shoots & hoisin dressing 8.5/17
- Classic Caesar salad, romaine, garlic croutons, cardini dressing & shaved parmesan 7
or large with chargrilled marinated chicken 15
- Pressed ham hock terrine, hotel piccalilli, toasted sourdough & dressed baby leaf 7.5
- Salmon, lemon & basil fishcake, wilted baby spinach & basil cream 8
or with French fries & green salad 15.5
- Chefs soup of the day, fresh baked artisan roll 6.5

Main Plates

- Fillet of seabass, soft herb risotto,
charred tender stem & shrimp butter sauce 18.5
- Honey glazed lamb rump, grilled Provençal vegetables, mint pesto & pomme anna 20
- Breast of Gressingham duck, sweet potato puree,
buttered kale, black cherry, port jus 22
- 100z Sirloin steak, portobello mushroom, roma tomato, crispy onions & triple cooked chips 26.5
- Hot terrine of dauphinoise, mozzarella, aubergine,
red pepper & basil, Napoli sauce 15
- Beer battered haddock & chips, mushy peas,
chunky tartare sauce & charred lemon 14
- Twice cooked belly pork, crackling, sage bubble & squeak, apple butter puree 18

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
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

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

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*

Served until 5pm

Blackboard Specials

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

All of our produce is locally sourced where possible.

AA Rosette Award
for Culinary Excellence



Lunch & Dinner served...

12 - 8 pm Monday ~ Thursday
12 - 8:30pm Friday ~ Saturday
5 - 8pm ~ Sunday


Sunday: Traditional lunch menu 12 - 3pm

Afternoon tea served daily 3 - 5:30pm

Inclusive of VAT, exclusive of service

NHS Track and Trace

Please use the QR code below to check in with NHS track and trace.



**LET'S HELP STOP
THE SPREAD OF CORONAVIRUS**

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NHS COVID-19 App to check-in

Ye Olde Bell Hotel
Barnby Moor, DN22 8QS

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Brunch with us...A perfect way to start your day!

Join us for Al Fresco brunch with your favourite six,
brunch is served daily from 9:30am until 11:45am
and from 10-11:45am on Sunday.

Afternoon tea with us...

Served on the finest vintage China, traditional afternoon tea with a contemporary twist
bursts with homemade deliciousness.

Privilege Club ~ July Offers

20% off Sunday Lunch

Or

Freshly baked scones, delicious strawberry jam, Devon clotted cream
garnished with fresh local strawberries served with tea or coffee

£10 per *privilege club* member & guest

Ye Olde Bell Hotel & Spa

Barnby Moor, Retford, Nottinghamshire DN22 8QS

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