



## The Olde Bell Inn

### Starters

Chilled gazpacho soup with bloody mary foam £5.50

Pan fried herring Devon crab and horseradish mayonnaise, cucumber relish £8.25

Chicken liver and foie gras pate with quince jam and homemade granary bread £7.95

Chargrilled halloumi, toasted hazelnut and pickled shallot salad with red pepper and harissa puree £6.50

### Mains

28 day aged 10 oz. sirloin with roasted bone marrow, confit tomatoes and hand cut chips £24.00 (3.00 sup)

Pan fried seabass with pea, chorizo and mussel risotto £18.50

Roasted pork tenderloin with fondant potato, tender stem broccoli, carrot puree and red wine jus £17.50

Baked fillet of salmon with crushed new potatoes, spinach and crab bisque £17.95

Garlic and thyme potato gnocchi with wild mushrooms, spinach and broad beans, truffle dressing and shaved parmesan £15.50

### Sides

Wilted spinach £4.00

Buttered new potato £3.25

Mixed Garden Leaf Salad £3.00

Hand cut chips £3.00

*Many of our suppliers are local and small producing; because of this our menu often changes throughout service. If you have any allergies please let your waiter know. Please be aware that some of our cheeses served are unpasteurised.*

*A discretionary service charge of 12.5% will be added to the bill, all prices are inclusive of VAT at the current rate.*