

The Bell Inn

Eat. Drink. Sleep

Nibbles & Starters

Selection of Marinated Greek Olives (v) **£3.50**

Warm Focaccia & Ciabatta with Dipping Oils (v) **£3.95**

Soup du Jour (v)(gf*) **£5**

Heirloom Tomato and Olive Salad with Olive Tapenade and Basil Dressing (v) **£5.25**

Confit Norfolk Pork Belly served with Puffed Pork Crackling and a Green Apple Salad (gf) **£5.95**

Smoked Chicken and Pistachio Terrine with a Red Berry Compote, a Pickled and Candied Vegetable Salad (gf) **£6.25**

Trio of Cromer Crab

Chilli and Crab Cake, Lemon and Crab Mousse and a Crab and Avocado Cocktail **£6.95**

Mains

Sous Vide Norfolk Pork Tenderloin served with a Black Pudding Mash, Braised Leeks, Roasted Apples and a Cider Jus **£12.95**

Pan Seared Fillet of Seatrout served with a Chilli and Lime Croquette and a Fricassee of Samphire and Broadbeans with a Crab Bisque **£13.25**

Baked Fillet of Stonebass topped with a Cheddar and Chive Mash on Braised Fennel, Leek and Spring Onions (gf) **£13**

Spinach Gnocchi served in a Homemade Basil Pesto with Sundried Tomatoes, Pearled Mozzarella and topped with a Dressed Rocket Salad (v) **£9.95**

Pan Roasted Supreme of Corn fed Chicken on a Braised Carrot Puree with a Potato Terrine and Roasted Heritage Beetroot (gf) **£12.50**

8oz Ribeye Steak with Roasted Shallots, Vine Cherry Tomatoes, Parmesan and Rocket Salad, Twice Cooked Hand Cut Chips and a Mushroom Ketchup (gf*) **£19.50**

Red Onion, Courgette and Cherry Tomato Tart served with a Feta and Pine Nut Salad with Buttered New Potatoes (v) **£10 .95**

Honey and Soy Glazed Gressingham Duck Breast served with a Spiced Butter Bean Puree, Confit Duck Leg Roll, Shredded Savoy Cabbage and Miso Jus (gf) **£13.95**

7oz Beef Burger served in a Toasted Brioche Bun with a Tomato and Red Onion Relish, Baby Gem Lettuce, Dill Pickle and a Garlic Aioli, Twice Cooked Hand Cut Chips and Beer Battered Onion Rings (gf*) **£12.95**

Traditional Adnams Beer Battered Fish and Twice Cooked Hand Cut Chips served with Tartar Sauce and Homemade Mushy Peas **£11.95**

New Potatoes **£2.50**
Mixed Leaf Salad **£2.50**

Seasonal Vegetables **£3**
Twice Cooked Chips **£2.50**

Homemade Desserts

Frozen Banoffee Parfait served with a Peanut Praline, Salted Peanut Crumb and Caramelised Banana **£5.50**

'Tiramisu' - Dark Chocolate Delice, Coffee Cream Mousse, Aerated Almond Sponge and a Tia Maria Syrup **£5.95**

Glazed Apple Tarte Fine served with Clotted Cream and an Apple Crisp **£5.50**

Triple Chocolate Torte with Frozen Raspberries, Raspberry Gel, Raspberry Meringue and a Raspberry Sorbet **£5.95**

'Norfolk Strawberries and Cream' – Strawberry Panna Cotta served with a Strawberry gel, Macerated Strawberries, Clotted Cream and a Fresh Mint Meringue **£6.50**

Selection of Aldburgh Ice Creams – *Please ask for today's selection* **£1.90 per scoop**

Selection of Locally Sourced Cheeses served with Homemade Spiced Pear Chutney and Water Biscuits **£9.95**

Dessert Wines & Ports

Pacherenc du Vic-Bilh

"Pash-er-onk doo Vick Beel"

Grown in hills south of Armagnac. A blend of local varieties (Arrufiac, Petit & Grand Corbu, Petit Manseng) picked over-ripe, it was barrel-fermented and matured on its lees to lend structure and preserve fruitiness. 12.5%

£2.70 per 50ml

Late Harvest

Made from Sauvignon Blanc Grapes. Heavy Rains during late harvest brought higher levels of sugar than normal resulting in this wine's honey and nature fruit flavours. 12%

£2.90 per 50ml

Taylor's Vintage Port

A perfect accompaniment to cheese and biscuits, the late bottled port is produced from rich fruity wines from single harvest. 20%

£3.25 per 50ml

Dow's Finest Reserve

A rich and fruity blend giving depth and smoothness that perfectly complements Dark Chocolate and Cheese Based Desserts or even on its own. 20%

£3.40 per 50ml

Coffee & Teas

Americano **£1.95**

Cappuccino **£2.50**

Mocha **£2.50**

Latte **£2.50**

Espresso **£1.95**

Hot Chocolate **£2.50**

(with Cream & Marshmallows **50p**)

Pot of Tea **£1.50** or 2 for **£2.50**

Choose from English Breakfast, Earl Grey, Red Bush, Peppermint, Lemon & Ginger, Camomile

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING.

