

# 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 (v) **£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**

A Medley of Summer Vegetables served with Garlic and Thyme Parmentier Potatoes (v)(gf) **£9.95**

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

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**

Rhubarb and Custard - Pickled Rhubarb, Rhubarb Jam, Pistachio aerated Sponge, Crème Patisserie

and a Ginger Crumb **£5.25**

Selection of Aldburgh Ice Creams – *Please ask for todays 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 wines 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.**

The Bell Inn, The Street, Rickingham IP22 1BN

[info@thebellrickingham.co.uk](mailto:info@thebellrickingham.co.uk)

