

BELL'S DINER & BAR ROOMS

SATURDAY 14 FEBRUARY 2015
& SUNDAY 15 FEBRUARY 2015

£30 FOR THREE COURSES

Oysters with Tabasco/lemon/shallot vinegar £3.00 each

Beetroot, blood orange, hazelnut and sweet herb salad

Cornish crab on sourdough toast
with slow-roasted tomatoes

Roast scallops with salsify and crispy pancetta
(£2.50 supplement)

Chicken liver pate with pedro ximenez raisins

Ricotta ravioli with sage and pumpkin puree

Roast hake with mussels, spinach, potatoes and garlic butter

Slow-cooked rose veal cheeks in red wine with celeriac
and buttered spring greens

Roast lamb rump with purple sprouting broccoli
and anchovy butter (£2.50 supplement)

Chocolate torte with mascarpone and kirsch cherries

Lemon meringue tart

Rhubarb and rosewater sorbet

(A mini selection of all three for two to share is available on request)

Cheese - whatever looks lovely on the day (£5.00 supplement)

THIS MENU IS SUBJECT TO MINOR CHANGES DEPENDING ON MARKET AVAILABILITY OF
TOP-NOTCH PRODUCE