



# **The Bell Inn**

## **VALENTINES EVENING MENU**

### **STARTERS**

**Scallops wrapped in Pancetta with Butternut Squash & Watercress Puree**

**Camembert, Fig and Onion Tart**

**Asparagus with Crispy Duck Egg, Chorizo & Lovage**

**Smoked Mackerel Pate, Dill & Pickled Cucumber with Toasted Bread**

### **MAINS**

**Roast Loin of Venison with Butternut Squash, Girolle Mushrooms and  
Roasted Treviso**

**Mushroom Risotto with Parmesan and Truffle Oil**

**Salmon Fillet Baked in a Tomato, Mushroom & Mascarpone sauce served  
with Garlic Mash & Seasonal Vegetables**

**Wagyu Burger topped with Cheese, Bacon & Fried Onions  
served with Potato Wedges & Slaw**

**10oz Fillet Steak with Portobello Mushroom, Tomato, Onion  
Rings & House fries (Supplement £3)**

### **DESSERT**

**Tiramisu**

**Strawberry & White Chocolate Cheesecake with Berry Coulis**

**Caramel & Peanut Molten Lava Cake with Peanut brittle**

**Cheese & Biscuits**

**If you have any questions about the ingredients on this menu or if you have food intolerances or allergies –  
please ask a member of staff for information on our dishes**