

Bell@Broadheath a la Carte Menu

Appetisers

Chefs soup of the day £5.00

Cooked with the freshest vegetables available to the kitchen, served with fresh bloomer bread

Asparagus, black pudding hen's egg £6.00

Local Asparagus, roasted Scottish black pudding, bacon lardons and fresh free range egg finished off with a honey and mustard vinaigrette

Calamari £5.25

Hand cut calamari lightly dusted in seasoned garlic and fresh herbs served with our own roasted garlic Aioli

Arancini £5.50

three cheese risotto balls, coated in a golden panko crumb and served with a tangy Arrabbiata sauce

Main Courses

Beef Medallions £16.50

Cooked to your liking and served with fresh baby carrots, celeriac, pickled blueberry's, cauliflower puree and a red wine jus

Parmesan Polenta Steak £12.00

Pan fried Polenta steak with sautéed wild mushrooms, baby spinach, toasted cashew nuts Parmesan and truffle oil

Belly Pork £13.95

Slow roasted belly pork, then pulled and rolled and pan roasted to order served with charred leeks, pickled pear, dauphinoise potatoes and finished with a light mustard sauce

Seabass & scallops £14.95

Pan roasted seabass fillet served with sweet scallops, crushed new potatoes, and seasonal summer greens finished with a wonderful salsa verde

Desserts

Cherry & almond Clafoutis £5.50

Based on a classic French dessert, an almond flavoured batter is baked in a shallow pan over a layer of fresh cherries served with vanilla ice cream

Vegan gingerbread toffee pudding £5.25

This fantastic toffee pudding is served with vegan toffee sauce and served with plant based ice cream

Vanilla Panna Cotta £4.95

Homemade vanilla panna cotta served with poached Rhubarb and our wonderful shortbread

Rhubarb and apple crumble £5.50

Made from the freshest fruits this tangy rhubarb and apple topped with golden crunchy crumble and served with hot custard

Chocolate Fondant £5.75

Dark chocolate fondant with caramel sauce, candied popcorn and vanilla ice cream