

THE BELL

“Apparently”

VALENTINE'S DAY

Menu



ROMANTIC BEGINNINGS

Jerusalem artichoke soup, braised ham hock croquette

Confit chicken leg terrine, truffle dressing, toasted brioche

Salt baked heritage beetroots, pink grapefruit, crispy quinoa

*Tartar of smoked and fresh salmon, avocado, spring onion,
cucumber, sesame and chia seeds*

HEARTFELT MAINS

Roast fillet of hake, risotto of braised leeks, warm potted shrimp

*Breast of chicken, turnip, confit cabbage, bacon and tarragon mousse,
polenta pave*

Braised feather blade of beef, wild mushrooms, creamed potato

Lightly spiced cauliflower steak, spelt grain, salsa verde, chickpeas

SWEET ENDINGS

Dark chocolate delice, honeycomb, passion fruit sorbet

Pannacotta, poached rhubarb, sorbet

Cheese for two

Sussex and Kentish cheeses, chutney, crackers and grapes.

£60 PER PERSON



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