

THE *Hunworth* BELL

SAMPLE SUNDAY MENU

Bar Bites – Wasabi peas 2.00 ^{GF/DF/V} • Olives, sundried tomatoes, roasted peppers 4.50 ^{GF/DF/VG} •

Houmous, flat bread 3.00 ^{DF/VG/GFO} • Wholetail scampi, tartare sauce 5.00 •

'Mr H' scotch quail's egg, mustard & tarragon mayo 4.00 • Lager & lime whitebait, sriracha mayo 4.50 ^{DF}

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The original 'Mr H' scotch quail's egg, mustard and tarragon mayonnaise 7.50

Ham hock terrine, beetroot pickled quail's egg,
melba toast, caperberries, mustard and tarragon mayonnaise 7.00 ^{GFO}

Local beetroot and goats cheese salad, sherry vinegar, toasted seeds
8.00 starter/14.50 main ^{GF/DFO/V/VGO}

Smoked salmon, cucumber, dill, sour cream, granary bread 8.50 ^{GFO/DFO}

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Arthur Howell's dry-aged roast topside of beef, duck fat potatoes,
Yorkshire pudding, seasonal greens, cauliflower & broccoli gratin, red wine gravy 14.00 ^{GFO}

Slow-roast shoulder of pork, duck fat potatoes, Yorkshire pudding,
seasonal vegetables, cauliflower & broccoli gratin, Aspull gravy 14.00 ^{DFO/GFO}

Pan roast fillet of hake, lemon and dill butter sauce, fennel, Norfolk new potatoes 18.00 ^{GF/DFO}

Deep fried wholetail scampi, skinny fries, mushy peas, tartare sauce 14.00

The HB double cheeseburger: Emmental cheese, smoked bacon, brioche bun,
skinny fries, onion rings, coleslaw 14.50 ^{GFO/DFO}

Spiced chick pea burger, corn bun, skinny fries, coleslaw 14.50 ^{V/DF}

Mackerel fillets, beetroot and feta salad,
Norfolk new potatoes, sour cream 14.50 ^{GFO/DFO}

Sides

Mixed leaf salad 3.00 • Buttered greens 3.00 • New potatoes 3.00 •
Coleslaw 1.50 • Hand cut chips 3.00 • Skinny fries 3.00

Desserts

Fruit shortcake slice, lemon crumb, vanilla ice cream 6.00

Vanilla panna cotta, hazelnut & fig, crushed hazelnuts 6.50 ^{GF}

Triple chocolate brownie, salted caramel sauce, salted caramel ice cream 7.50

Banoffee pie, coffee cream, caramelised banana, flaked almonds 7.50

Meringue, strawberries, Chantilly cream 6.50 GF/DFO

Lakenham Creamery Ice Creams & Sorbet... 2.00 per scoop
Vanilla, Strawberry, Chocolate, Salted Caramel, Lemon Sorbet, Raspberry Sorbet

The 'HB' cheese plate 10.00 GFO
Lincolnshire Poacher, Copys Cloud, sweet pickle, artisan biscuits, celery, grapes

Port

Taylor's Late Bottled Vintage Port 4.10 • Cockburn's Ruby Port 3.60

Dessert Wine

Moscato Passito, Araldica Italy 7.50 100ml glass/ 25.50 37.5cl bottle
A nose of intense lemon curd, marmalade and citrus peel with lightly floral notes.

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Rivesaltes Chateau Lauriga Ambre Hors D'Age Bouchon, France
7.00 100ml glass/ 46.00 75cl bottle
Dark amber colour. Woody and candied orange notes, with hints of mild spices.

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Tokaji Noble Late Harvest, Oremus Hungary 44.00 50cl bottle
Fine, elegant and rich with floral tones and mellow citrus fruits.

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Butterworth & Sons' Tea and Coffee

Americano 3.00 • Espresso 2.50 • Macchiato 2.60 • Latte 2.80 •
Double Espresso 3.00 • Double Macchiato 3.20 • Cappuccino 3.20 •
Flat White 3.20 • Mocha 3.50 •

Loose Leaf Tea 2.50 – Earl Grey Tea, Chamomile Tea,
English Breakfast, Mint Tea, Green Tea, Fruit Tea, Decaf Breakfast Tea