



Dinner

Larder

Breast of guinea fowl, roasted cob nuts, sweetcorn panna cotta, baby beetroot, hazelnut tuille

Crab rillette, lobster bisque gel, peppered squid, caramelised fennel puree, fried mussel

Heritage tomato consommé, stuffed courgette flowers, kale pesto

Confit duck egg, Peking duck leg, coriander extract, compressed cucumber, crispy seaweed

Venison fillet, horseradish puree, enoki mushroom nest, carrots, shallot crisps

Sauce

Corn fed chicken breast, burnt white asparagus, onion ash, fig puree, crispy chicken skin

Lamb cannon, heritage potatoes, goat's curd, tempura granny smith apple, artichoke

£8 supplement

Buffalo mozzarella, peas, broad beans, mint, confit lemon, truffle oil

Monkfish, broccoli shavings, smoked leeks, bacon crumble, garlic concentrate

Salmon fillet, potato juice, sweet & sour cabbage, oysters, sea vegetables

Pastry

Blackberry & crème fraiche panna cotta, yoghurt sorbet, ginger crumble

Dark chocolate delice, spiced pumpkin puree, pumpkin granola, pumpkin ice cream

Apple tart tatin, celery granite, custard jelly, cinnamon ice cream

Coffee porter treacle tart, malted milk ice cream, pecan brittle, condensed milk foam

Selection of regional cheeses

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£38 for three courses, £30 for two courses

Coffee and handmade petit fours £5

Inclusive of VAT, exclusive of service

*Before placing your order, please inform us if a member of your party has a food allergy,
we would like to assist you in your menu choices*



AA Rosette Award
for Culinary Excellence

Served Tue - Sat : 7 pm - 9.30 pm
Please ask to see a copy of our 1650 Lunch Menu

Ye Olde Bell Hotel & Spa

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