

# Ye Olde Bell



Hotel · Spa · Restaurant · Bistro

## St Leger Bistro-by-the-Bar

### Starters

- Guinness rarebit, celeriac & apple remoulade, celery leaf, ham hock £6.5  
Smoked salmon terrine, lemon & caper butter, Bloody Mary gel, compressed tomato £8  
Goat's cheese & basil mousse, soured root vegetables, buttermilk dressing £7  
Pigeon, dolcelatte, carrots, kohlrabi, blackberries £7.5  
Crispy duck, peanut dressing, pickled cucumber, spring onion, coriander £7  
Crab, fennel & broccoli risotto, pea & mint beignets £7.5

### Mains

- Slow cooked lamb wellington, lentil, leek, potato & thyme broth £15.5
- Assiette of fish; seabass, scallops, prawns, fried squid, smoked paprika mayonnaise £18
- Pumpkin & butternut squash pie, roasted artichokes, sage cream sauce £11
- Duck breast, confit fennel, black garlic, olive tapenade, feta cheese £15
- Confit cod, quail's egg, watercress puree, kale pesto, saffron mash £16.5
- Corn fed chicken, bubble & squeak cake, mushroom and rocket fricassee £14
- Salmon, salt baked beetroot, crushed sweet potato, spinach cream £14
- Breaded haddock, Maris Piper chips, peas, curry sauce £12.5
- Steaks: Sirloin £23.5 or Fillet £29  
confit shallots, roast vine tomatoes, flat cap mushroom, Maris Piper chips
- Add a sauce, Stilton, Diane or black pepper £3

### Blackboard Specials

A selection each day in addition to the main menu

### Allergies

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

### Sides ~ £3.5

- Maris Piper chips  
Garlic ciabatta  
Buttered new potatoes  
Peas, green beans & leeks  
Rocket & Parmesan salad

### Puddings

- Lemon & poppy seed posset, rhubarb jelly, lemon grass meringue £6
- Chocolate & juniper berry fondant, spiced plum ice cream, caramelised white chocolate £7
- Apple, fig & almond tart, nutmeg ice cream, apple anglaise £7
- Mango & lemon balm bavrois, mango granite, fudge £6
- Selection of regional cheeses £11

### Coffee or Tea

A selection of coffees, all ground from fresh beans roasted locally at *Stewarts of Trent Bridge* and a choice of *Birchalls* traditional, fruit or herbal teas

12 noon - 2.30pm & 5.30pm - 9.30pm  
Sundays : Traditional Lunch Menu to 4pm

*Inclusive of VAT, exclusive of service*



AA Rosette Award  
for Culinary Excellence

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