

# T H E N E W B E L L

r e s t a u r a n t

## Aperitif

TIO PEPE, Chilled, Dry FINO Sherry (15%)	50ml £2.50	100ml £4.75
VERY OLD OOLOROSO Don José Maria, Chilled, Medium Dry Sherry (20%)	50ml £2.50	100ml £4.75

## 2 Courses £19.95, 3 Courses £23.95

### Starters

Soup of the Day

Dressed Crab with Coriander & Parsley Salad,  
Sweetcorn Cream and Beetroot Tuille

Goat's Cheese Mousse with Micro Herbs, Toasted Brioche,  
Red Pepper Coulis and Smoked Sea Salt

Breast of Woodpigeon with Roasted Garlic Croquettes,  
Curried Parsnip Crisps and Puy Lentil Jus

Risotto of Jerusalem Artichoke & Smoked Haddock with Tempura King Prawns

### Mains

Baked Fillet of Cod and Seared Squid with Crushed New Potatoes,  
Baby Spinach and Saffron Velouté

Haunch of Highland Venison with Horseradish Rosti, Caramelised Onions and Wilted Kale

Seared King Scallops with Braised Belly of Pork, Cardamom Polenta  
and Orange & Chilli Caramel  
*(£2 Supplement)*

Breast of Guinea Fowl with Butter Bean Puree, Butternut Squash Chips and Chorizo Foam

Wild Mushroom Pithivier with Truffled Cauliflower Puree, Pine Nuts and Spinach

Chargrilled Ribeye Steak with Thyme Mash, Roasted Vine Cherry Tomatoes  
and Peppercorn Sauce or Garlic Butter  
*(£3 Supplement)*

### Sides

Steak Fries – Sautéed Potatoes - Beer Battered Onion Rings - Steamed Seasonal Vegetables  
Mixed Leaf & Red Onion Salad – Rockette & Parmesan Salad

**All £3.00**

Please inform a member of staff of any food allergies that you may suffer from  
On parties of six and more a discretionary 10% service charge is added to the final bill.

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## Desserts

Hazelnut Pannacotta with Chocolate Brownie and Mascarpone Sorbet

Vanilla Poached Pear with Lemongrass Mousse,  
Passion Fruit Syrup and Sesame Seeds in Caramel

Custard Tart with Grated Nutmeg, Rhubarb Sorbet and Brittany Shortbread

Selection of Homemade Ice Creams & Sorbets served in a Brandy Snap Basket

Selection of Scottish & Continental Cheeses with Grapes and Oat Biscuits  
(£2 Supplement)

(Taylors Port: Ruby 50ml/100ml £2.25/£4.25 - Late Bottled Vintage 50ml/100ml £2.95/£5.75)

## Dessert Wine

40 MOSCATEL BOUQUET D'OR, Vallformosa (Spain) (15%)

½ Bottle £12.25

A clear and clean dessert wine made from Muscat grape, hints of honey and plum with a touch of orangey acidity.

41 LATE HARVEST RESERVE, Torreon De Paredes 2006 (Chile) (14%)

½ bottle £16.50

Over-ripe Gewurztraminer & Sauvignon Blanc grapes matured in oak barrels for 12 months.  
Golden Yellow in colour with elegant aromas of sweet candied orange and honey.

42 MONBAZILLAC BLANC, Marquise des Tours, Dulong 2006 (France) (14%)

By the 125ml glass £3.95

75cl bottle £22.00

Golden yellow in colour with silver glints.

On the nose, this wonderful dessert wine has aromas of candied fruit alongside a honey flavour.

PEDRO XIMENEZ, De Soto (Spain) (17%) 50ml/100ml £2.50/ £4.95

A very dark & rich sweet sherry aged in oak casks (served perfectly chilled).

Smooth with a juicy, sun baked raisin quality. Ideally drunk with chocolaty desserts, on its own or with coffee.

## Liqueur Coffees

### Coffees

Fresh Ground Black or White **£1.95 / £2.15**

Espresso **£1.95**

Double Espresso **£2.50**

Macchiato **£1.95**

Cappuccino **£2.50**

Mocha **£2.70**

Caffe Latte **£2.50**

Selection of Teas and Fruit & Herb Infusions **£1.75**

Irish (Irish Whiskey)

French (Brandy)

Calypso (Tia Maria)

Jamaican (Dark Rum)

Highlander (Drambuie)

Monks (Frangelico)

Russian (Vodka)

Mississippi (Southern Comfort)

Gaelic (Whisky)

Cuban (Bacardi)

American (Jack Daniels)

Food allergies that you may suffer from coffee (Kahlua)  
The New Bell Bar Coffee (Kahlua)  
10% service charge is added to the final bill.  
**£4.50**