Purleigh Bell
01621 828348

MENU

06.11.26

STARTERS

Smoked salmon platter 8.5
Soup of the day: Carrot & coriander 6.2
Potted smoked chicken rillette, sourdough toast & pickled walnuts 8.2
Pan fried scallops, parsnip puree, crisp Serrano ham 9.
Mushrooms on toast, rocket pesto, truffle oil, pecorino 8.

MAINS

Fish Special: Pan fried red snapper Basquaise 24.5
Whole partridge, Puy lentils, kale 24.
Roasted guinea fowl breast, ballotine, savoy cabbage & bacon, carrot & swede puree 25.
Slow braised beef short rib, celeriac & leek gratin, honey & rosemary parsnip, shallot puree 25.
Quiche of the day: Sweet potato, butternut squash, red pepper & feta 14.5
Pie of the day: Steak & stilton 15.8
Beer battered cod, chips, pea puree 16.2
Bavette steak, chips, salad & garlic butter 19.5
8oz ribeye steak, chips, onion rings, grilled mushrooms, tomato, salad 27.5
sauce: Peppercorn/ Garlic butter 2.
Gammon, egg, chips, peas 15.8
Moving Mountain vegan burger, plant-based mayo, smoked vegan cheddar 15.2
Smash burger, house pickle, cheese, chips, onion rings 15.2
Cornflake chicken & avocado burger, Sriracha ketchup, chips, onion rings 15.

SIDES

Seasonal veg / chips / mash / house salad /new potatoes/ coleslaw / onion rings / bread 4. each