



STARTERS

- Chilled fennel and cucumber soup, tea smoked trout rilette £6
Braised gem, Six Bell's cottage cheese, almonds £7
Pig's head terrine, garden kohlrabi slaw, sourdough £7.50
Devilled Kentish whitebait, tartare sauce £7
Chargrill fillet of Mersea Island mackerel, gooseberries, gingerbread £8.50

MAINS

- Preston Hall fig, chicory and land cress salad, Mrs Bells Blue, smoked almonds £11
Sautéed gnocchi, broad beans, heritage tomatoes, oregano, quail's eggs £13
Ale battered haddock, hand cut chips, mushy peas, tartare £13
Pan fried fillet of Lowestoft mullet, courgettes, new potatoes, tomato dressing £14
Roast whole Leigh-on-Sea plaice, brown shrimp butter, samphire £14.50
Longhorn cheese burger, bacon, hand cut chips £12.50
Blythburgh pork chump, braised spring onions and radish, greengage £14.50
Roast haunch of Melford venison, whipped goat's cheese, garden artichokes, red wine sauce £16
35 day aged Longhorn rump steak, pepper sauce, roast bone marrow, hand cut chips £19

SIDES £3

- Spiced butter beans, bacon / Corn on the cob, chilli brown butter
Sautéed new potatoes, shallot / Hand cut chips, parmesan and rosemary
Garden salad

PUDDINGS £5

- Chocolate delice, cherries and cream
Treacle tart, strawberry ripple ice cream
Honey and yoghurt panna cotta, poached peaches, pistachio
Selection of Six Bells ice creams and sorbets

British cheese board, Six Bells biscuits, fruit chutney £8

- Stinking Bishop**, Gloucestershire (cow's milk, soft, pasteurised)
Mrs Bells Blue, Yorkshire (ewe's milk, blue, unpasteurised)
Ragstone, Herefordshire (goats cheese, soft, unpasteurised)
Gorwydd Caerphilly, Wales (firm, cow's milk, unpasteurised)