

THE *Hamworth* BELL

Sample Lunch Menu Dairy, Gluten, Alcohol Free

Salt-baked beetroot, hazelnut, sherry vinegar	£8.00/£13.00
Home cured salmon gravadlax, salt-baked beetroot, keta, lemon purée	£9.00
Peppered carpaccio of local venison, clementine, pomegranate, horseradish	£10.00

D.K. Jeary's Aberdeen Angus double cheeseburger: Gluten free bun, smoked bacon, gherkin, beef tomato, iceberg, 'HB' burger sauce served with fries	£14.00
Arthur Howell's chargrilled sirloin of dry-aged Norfolk beef, mushroom, tomato, fries.	8oz £18.95/ 14oz £25.00
Haddock, hand cut chips, garden peas, tartare sauce	£9.50/£13.50
Clive Houlder's wild mushroom and truffle risotto	£14.00
Chargrilled jerk Norfolk quail, pumpkin and chorizo risotto	£17.00
Chargrilled Seabass, saffron potatoes, wild mushrooms, charred leeks, tarragon aioli	£17.00
H.V Graves' gammon steak, free range fried eggs, hand cut chips	£13.00
Sandwiches <i>all served with GF bread and homemade coleslaw and crisps</i>	
Simon Letzer's smoked salmon, capers	£7.00
Honey-roast ham	£7.00
The HB BLT	£7.00
Roast beef	£7.00

Sides - Coleslaw £1.50 * Skinny fries £3.00 *

* Mixed leaf salad, house dressing £3.00 * New potatoes £3.00 * Hand cut chips £3.00 *

THE *Hammworth* BELL

Sample Gluten Free Dinner Menu

Soup of the day, GF roll £5.00

Salt-baked beetroot, Rosary ash goat's cheese, hazelnut, sherry vinegar £8.00/£13.00

Peppered carpaccio of dry-aged Norfolk beef,
pickled wild mushrooms, capers, horseradish crème fraiche £10.00

Pigeon breast, black pudding, Jerusalem artichoke, pomegranate jus £8.00

Home-cured salmon gravadlax, salt baked beetroot, GF bread £8.00

Chargrilled fillet of dry-aged, Norfolk Beef, braised featherblade,
wild mushroom and truffle risotto £25.00

Roast turkey, duck fat roast potatoes, pigs in blankets, chestnut stuffing,
cranberry sauce, bread sauce £15.00

D.K. Jeary's Aberdeen Angus double cheese burger,
GF bun, smoked bacon, gherkin, beef tomato, iceberg lettuce,
HB's burger sauce, fries, chargrilled onions £14.00

Arthur Howell's chargrilled sirloin of dry aged Norfolk beef, mushroom, tomato,
chargrilled onions, fries £25.00

Roast fairytale pumpkin, hazelnuts and Old Winchester risotto £14.00

Grilled haddock, hand cut chips, mushy peas, tartare sauce £9.50/£13.50

Chargrilled seabass, chorizo, squash, saffron potatoes, fennel velouté £18.00

Poach roast local partridge, pomme anna, pistachio, pear, jus noisette £17.00

Sides - Mixed leaf salad, house dressing £3.00 * Buttered greens £3.00 * New potatoes £3.00
Coleslaw £1.50 * Hand cut chips £3.00 * Skinny fries £3.00 *add cheese for 50p*