

THE *Hamworth* BELL

Sample Dinner Menu

Soup of the day, cottage roll £5.00

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

'Mr H' scotch quail's eggs, mustard and tarragon mayonnaise £7.00

Norfolk quail, caramelised Jerusalem artichoke, truffle jus noisette £8.00

Pigeon breast, black pudding, puy lentils, jus noisette £8.00

Home cured salmon gravadlax, salt baked beetroot, lemon puree, keta £8.50

H.V. Graves' crispy pork belly, gyoza, congee, charred broccoli £8.00

Chargrilled fillet of dry-aged Norfolk Beef, beer and honey braised featherblade, duck fat potatoes, roast carrot £25.00

D.K. Jeary's Aberdeen Angus double cheeseburger, brioche bun, smoked bacon, gherkin, beef tomato, iceberg lettuce, HB's burger sauce, fries, onion rings £14.00

Arthur Howell's chargrilled sirloin of dry aged Norfolk beef, mushroom, tomato, onion rings, fries, 'Mr H' mustard £25.00

Roast fairytale pumpkin, hazelnuts and Old Winchester risotto £14.00

Beer-battered haddock, hand cut chips, mushy peas, tartare sauce £9.50/£13.50

Seabass, roast new potatoes, braised fennel, wild mushrooms, fennel velouté £17.00

Butter poached hake, charred onions, sauté saffron potatoes, charred hispi cabbage, brown shrimp and miso velouté £17.00

Free range Briston chicken breast, chicken and thyme croquette, celeriac, burnt leeks, chicken jus £18.00

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*