

BELL'S DINER & BAR ROOMS

SAMPLE LUNCH MENU SPRING/SUMMER 2016

BELL'S PICKLES	3
SALTED VALENCIAN ALMONDS	3.5
JAMON BUTTER AND BELL'S BREAD	3
SALT COD FRITTERS WITH AIOLI	5.5
CHORIZO SALAMI	5
JAMON IBERICO AND MANCHEGO CROQUETA	2.5
PADRON PEPPERS	4
CHARCOAL-GRILLED LEEKS, YOGHURT, CHILLI AND DRIED MINT	4.5
TURKISH FALAFEL WITH TAHINI SAUCE	4.5
CHARCOAL-GRILLED AUBERGINE AND PEPPER SALAD	4.5
CHICKEN OYSTER PINCHO MARINATED IN CHIPOTLE WITH HARISSA YOGHURT	4
GOAT'S CURD WITH GRAPES, CHICORY, ALMONDS AND HONEY	7.5
COURGETTE, FETA, MINT AND DILL FRITTERS WITH SWEET TOMATO SAUCE	7.5
SLOW-COOKED OCTOPUS WITH PEAS, POTATO AND MINT	8
CORNISH CLAMS, MUSSELS, CHICKEN STOCK AND SAFFRON POTATOES, PARSLEY AND GARLIC	8
ROAST HAKE, SMOKED HAM HOCK, BROAD BEANS, ASPARAGUS AND WILD GARLIC	8.5
CHARCOAL-GRILLED ASPARAGUS WITH SWEET HERB BUTTER	8
SLOW-COOKED RABBIT WITH MARINATED PEPPERS AND MORCILLA DE BURGOS	12

SERVICE IS NOT INCLUDED EXCEPT FOR TABLES OF SIX OR MORE WHEN
A DISCRETIONARY 10% IS ADDED TO THE FINAL BILL



BELL'S DINER & BAR ROOMS

PUDDINGS

FLOURLESS CHOCOLATE AND CARAMEL CAKE WITH VANILLA ICE CREAM	7
RHUBARB AND FRANGIPANE TART WITH CLOTTED CREAM	7.5
LEMON MERINGUE TART	7
MANGO, PASSION FRUIT MERINGUE WITH CHANTILLY CREAM	7
SALTED CARAMEL TRUFFLES	4.5

BELL'S ICE CREAMS ONE / TWO / THREE SCOOPS 2.5/ 5/ 7

MINT CHOC CHIP

HAZELNUT PRALINE

BANOFFEE

TOASTED MARSHMALLOW

SAFFRON

PASSION FRUIT SORBET

BLUEBERRY SORBET

PINEAPPLE SORBET

CHEESE

WIGMORE, OLIVE OIL AND ORANGE TORTA AND HONEY 8

BASQUE BLUE WITH MEMBRILLO AND OATCAKES 7

Our favourite wine for cheese is ALVEAR OLOROSO 'ASUNCION'. 6.5
This is a rich but still fresh oloroso made from PX grapes and aged for more than a decade.
Marmalade and chewy toffee with a beautiful burnished colour and amazing length. Try it.

IF YOU'D LIKE TO INDULGE IN INTER-COURSE OR POST-PRANDIAL SMOKING PLEASE BE
RESPECTFUL OF OUR NEIGHBOURS. WE HAVE SOME EMERGENCY CIGARETTES, CIGARS AND
ROLL-UPS BEHIND THE BAR, JUST TIP THE WINK TO YOUR WAITER.

