

Winter Menu

Served Monday - Saturday Lunch & Evenings (example menu as subject to change)

Starters:

Chicken **Terrine**, Onion Puree, Pickled Morels, Crispy Sage
Torched Mackerel, Lime Puree, Cucumber, Celery, Horseradish Cream
Hand Dived King Scallop, Turnip & Pistachio Puree, Apple & Pickled Mouli
Broad Bean & Crab Risotto, Fennel & Apple

Main Course:

Venison, Quinoa, Chanterelles, Spinach & Celeriac
Pan Roasted **Cod**, Shallot, Caper, Lemon, Samphire, Brown Shrimp, Baby Gem
Confit **Duck** Leg, Braised Lentils, Kale, Onion & Girolles
Beef Cheek **Cottage Pie**, Winter Greens
Suckling Pigs Belly, Braised Lentils, Girolles, Potato and Reblochon
Potato & Black **Truffle Terrine**, Salify, Crispy Hens Egg, Girolles & Jerusalem Artichoke (v)
Goats Cheese & Beetroot **Risotto** (v)

Main Course:

Wilted Greens, - £2.50 (v)
Tartiflette, Potato, Reblochon Cheese, Bacon and Onion - £2.95
Panzanella Salad, Bread, Heritage Tomato, Caper, Red Onion, Basil - £2.50 (v)
Olive Oil **Mash** - £2.50 (v) / Hand Cut **Chips**- £2.50 (v)

Desserts:

Sticky Toffee Pudding, Poached Dates, Ice Cream
Crumble Topped **Winter Fruit**, Cinnamon Ice Cream
Baked Vanilla & Raisin **Rice Pudding**
Chocolate Brioche, Praline Ice Cream
British **Cheese Board**

Lunch Offer: Any Two Courses - £15.00 / All Three Courses - £20.00
Evening Offer: Any Two Courses - £18.50 / All Three Courses - £23.50

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Bookings: 01284 735551 (or on our website)

