

# The old bell and crown

## Valentine's menu

Available on Saturday 11<sup>th</sup> and Tuesday 14<sup>th</sup> evenings

### Starters

- (V) Homemade smooth butternut squash and pecan soup £4.75  
Yorkshire pudding filled with smoked mackerel and a crème fraîche horseradish sauce £5.50  
Smooth chicken liver, brandy and apricot pate with toast £5.25  
Mozzarella and bacon parcels with a spicy tomato salsa £5.25  
Blue cheese, leek and mushroom rarebit on salad £5.50

### Mains

- Homemade steak and ale pie with new potatoes and vegetables £10.95  
Braised Moroccan style lamb shank on fruity cous cous £12.95  
(V) Homemade sweet potato, chick pea and coconut curry with wild rice and mini pappadums £9.75  
Calves liver on crushed new potatoes and bacon bits with a wholegrain mustard sauce, with vegetables £14.25  
(V) Wild mushroom and basil risotto £10.95  
Baked smoked haddock on potato spinach and saffron chowder £12.50  
Stewed oxtail in a rich redcurrant and rosemary gravy, served on garlic mash £11.50  
Salmon, prawn, chilli and ginger fishcakes on tomato rocket salad with a sweet chilli dip £12.95  
8oz rib eye steak with brandy sauce, chips, mushroom, grilled tomato and salad garnish £18.95

## Sweets

Chocolate banoffee pie  
Baked vanilla cheesecake with mixed berries  
Coffee and maple syrup brulee  
£5.25

Trio of mini desserts  
Sticky toffee pudding, lemon and ginger crunch and chocolate orange crisp  
mousse  
£6.75

Selection of cheese and biscuits  
£5.95

## New forest real dairy ice creams Choose a flavour or have a mix of three

Chocolate, strawberry, vanilla, Irish cream, apple strudel, honeycomb, coconut  
or clotted cream £4.25

Lime or champagne sorbet £4.25

Freshly ground coffee, freshly ground de-caf coffee, pot of tea £1.50  
Hot chocolate, Cappuccino, Latte £2.00  
Espresso £1.50 Liqueur coffees £4.25

At The old bell and crown, we endeavour to source our produce from as many local suppliers as possible  
All items may contain nuts or nut derivatives

