



BELLA A LA CARTE

STARTERS

- MOULIN HUET WILD GARLIC SOUP, 63° CASTEL FARM EGG £6.50
WHIPPED BEETROOT, GOLDEN GUERNSEY GOATS CHEESE, WALNUT RELISH £7.50
WHEADON'S GIN CURED SALMON, PICKLED VEGETABLES & HORSERADISH YOGHURT £9.50
PAN FRIED GUERNSEY SCALLOPS, CONFIT CHORIZO, CAULIFLOWER PUREE, SEA PURSLANE 11.50
CONFIT DUCK LEG RAVIOLI, JERUSALEM ARTICHOKE, SHERRY VEAL JUS £9.50
GUERNSEY CRAB, CITRUS GEL, FENNEL & ORANGE £8.50
DEVILLED CHICKEN LIVERS ON SOURDOUGH, LEMON AND BUTTER £7.50

MAINS

- CIDER BATTERED COD WITH CHIPS, TARTAR & MUSHY PEAS £14.50
BAKED SWEET POTATO, PEPPERS, GREENS, GOATS CHEESE & TOASTED SEEDS £13.50
PRAWN TAIL & CRAB TAGLIATELLE WITH TOGARASHI PEPPER £16.50
ROASTED POLLOCK, ROMESCO SAUCE, FORAGED SEA BEETS & ROCK SAMPHIRE £17.50
HALF-BAKED CAULIFLOWER, CURRIED SPLIT PEAS & LABNEH £14.00
BELLA'S BURGER, RED LEICESTER, PICKLES, ROSEMARY CHIPS & RED SLAW £13.50
PAN ROASTED CHICKEN SUPREME, GRILLED SAVOY, CELERIAC PUREE & TOASTED HAZELNUTS £17.50
SIRLOIN STEAK, ROSEMARY CHIPS & PICKLED WILD MUSHROOM £22.50
FILET OF SCOTTISH BEEF, ROSEMARY CHIPS & PICKLED WILD MUSHROOMS £25.50



SIDES & SAUCES

- ROSEMARY CHIPS 3.50
BUTTERED NEW POTATOES 3.50
TOMATO & TARRAGON SALAD 3.50
LETTUCE HEART & HERB SALAD 3.00
PEPPER SAUCE 1.50
BLUE CHEESE SAUCE 1.50
BEARNAISE 1.50

PLEASE ADVISE FOR ANY ALLERGIES OR INTOLERANCES.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

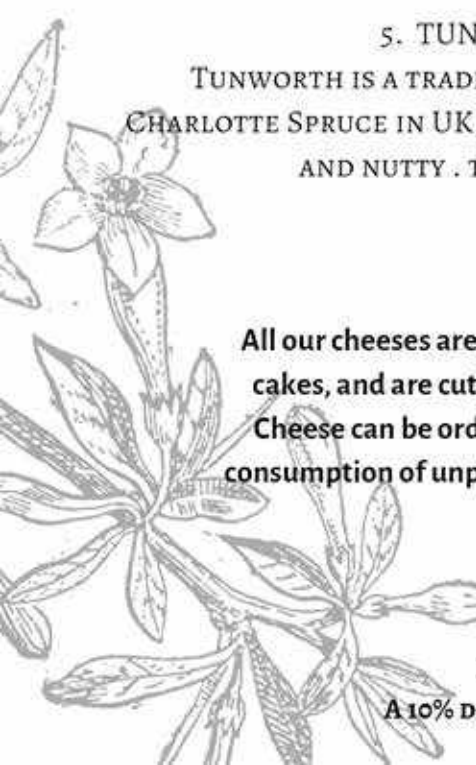


PUDDING

- BRAMLEY APPLE FRITTERS, CINNAMON, SALTED CARAMEL 6.00
PAVLOVA, RUM BAKED PINEAPPLE & PASSION FRUIT 6.50
BITTER CHOCOLATE MOUSSE, RASPBERRY & WOOD SORREL 6.00
LAVENDER CRÈME BRULEE, STRAWBERRIES, YOGHURT ICE CREAM 6.50
SELECTION OF GUERNSEY LE HECHET ICE CREAMS 1.75 PER SCOOP

LOCAL & INTERNATIONAL ARTISAN CHEESES

1. FORT GREY- SOFT BLUE - COW - GUERNSEY - UNPASTURISED - VEGETARIAN
HAND MADE IN TORTEVAL BY FENELLA MADDISON. ITS A SOFT YOUNG NATURAL RIND CHEESE WITH BLUE EXTERIOR AND INTERIOR VEINS.
2. GIRARD GOATS CHEESE - HARD - GOAT - GUERNSEY - UNPASTURISED - VEGETARIAN
PRODUCED IN ST PETERS AT GOLDEN GUERNSEY GOATS CHEESE BY MANDY GIRARD THIS HARD "CHEDDAR STYLE" GOATS CHEESE IS RICH IN FLAVOUR AND WON THE TASTE OF GUERNSEY AWARD IN 2015.
3. GOLDEN GUERNSEY CHEESE - SOFT - GOAT - GUERNSEY - UNPASTURISED - VEGETARIAN
PRODUCED IN ST PETERS AT GOLDEN GUERNSEY GOATS CHEESE BY MANDY GIRARD THIS IS A VERY SOFT AND YOUNG GOATS CHEESE, VERY DELICATE IN FLAVOUR.
4. EXTRA MATURE CHEDDAR - HARD - COWS - GUERNSEY - PASTEURISED
MADE FROM THE DISTINGUISHED GUERNSEY COW'S MILK, RICH AND VERY CRUMBLY. THE CHEESE WON SILVER IN 2009 AT THE BRITISH CHEESE AWARDS. MADE 2 MILES AWAY FROM THE BELLA!
5. TUNWORTH - SOFT - COW - BRITISH - PASTEURISED
TUNWORTH IS A TRADITIONAL CAMEMBERT-STYLE CHEESE HANDMADE BY STACEY HEDGES AND CHARLOTTE SPRUCE IN UK, IT HAS A CREAMY TEXTURE AND A THIN WRINKLED RIND THAT IS RICH SWEET AND NUTTY . THIS CHEESE WON GOLD MEDAL AT THE WORLD CHEESE AWARDS.



All our cheeses are served at optimum temperature, with chutney and house made oat cakes, and are cut to 30g portions. We would recommend a minimum of 3 per person. Cheese can be ordered as an additional course. We would like to advise you that the consumption of unpasteurized cheeses could have significant health effects especially on the elderly, young and if you are pregnant.

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