

## LIGHT BITE / STARTERS

**SAUTEED WOODLAND MUSHROOMS 8.50 / 16.00 V**  
Soft Guernsey Goats Cheese | Toasted Brioche

**PRESSED DUCK LEG TERRINE 7.50 GF**  
Fig Chutney | Ciabatta Toast

**BELLA SPRING SALAD 7.50/15.00 V | GF | Vegan**  
Avocado | Asparagus | Melon | Berries | Honey Mustard

**COQUILLE ST JACQUES 9.00/18.50 GF**  
Local Scallops | Mash | Noilly Prat Cream Sauce

**OAK SMOKED SALMON MOUSSE 8.00 GF**  
Pickled Cucumber | Asparagus

**TOMATO AND MOZARELLA 8.50 / 16.00**  
Heritage Tomato | Bocconcini V | GF | Vegan

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## BELLA ROASTS

All our roasts are served with a selection of vegetables and roast potatoes

**ROAST LOIN OF PORK 13.75**  
Apple Sauce | Crackling | Yorkshire Pudding

**ROAST SIRLOIN OF IRISH BEEF 16.50**  
Red Wine Jus | Yorkshire Pudding

**ROAST LEG OF SPRING LAMB 14.50**  
Garlic and Rosemary | Red Wine Jus | Yorkshire Pudding

**ROAST CHICKEN 13.50**  
Garden Sage Stuffing | Yorkshire Pudding

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## MAINS

**SALT & PEPPER CHICKEN STRIPS 14.50**  
Salad | Fries | Garlic Mayo

**BRAISED LENTIL CASSEROLE 14.50 V | GF | Vegan**  
Root Vegetables | Aubergine Puree

**VEGAN PLANT BURGER 14.50 V | GF | Vegan**  
Vegan Cheese | Flat Mushroom | Tossed Salad

**CRAB AND PRAWN LINGUINE 18.50**  
Shellfish Cream | Chilli | Garlic

**LINE CAUGHT SEABASS FILLET 19.50 GF**  
New Potatoes | Curried Saffron Sauce

**SEAFOOD PLATTER 24.50 GF**  
Oak Smoked Salmon | White Crab Meat  
King Prawns | Fries | Salad

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## PUDS 7.50

**HAZLENUT CHOUX BUNS**  
Nut Brittle | Hot Chocolate Sauce

**PINEAPPLE TART TARTIN**  
Indica Rum Syrup | Raisin Ice Cream

**CHEESE SLATE**  
Local Cheeses | Chutney | Biscuits

**PETIT FOURS PLATE 11.50**  
Assorted Sweet Treats for 2

**DARK CHOCOLATE MOUSSE**  
Sponge | Kirsch Cherries

**TRIO OF FARMHOUSE ICE CREAM**  
Honeycomb | Rich Chocolate | Vanilla Pod

**WARM PEAR AND ALMOND TART**  
Vanilla Bean Ice Cream

**TRIO OF SORBETS**  
Mango | Raspberry | Lemon