THURSDAY NIGHT AT THE BELL AT YARPOLE.

STARTERS:

Baked Camembert with crusty bread to share— \pm 15.00 (V)

Traditional vegetarian French terrine, served warm with a blue cheese sauce— ± 7.00 (V)

Duck liver and orange pate with crusty bread—£7.00

Smoked salmon and king prawn platter—£8.00

MAINS:

Thai Fishcakes set on a crispy Asian slaw with a sweet Chilli dipping sauce— £15.95

Stícky Ter<mark>íyakí chícken and mushroom skewers with r</mark>íce noodles and prawn c<mark>rackers—£14.95</mark>

Warm Mediterranean tart with buttered new potatoes and a mixed leaf salad, slaw and warm baked bread— ± 12.95 (V)

Pan seared fillet of Sea Bass on sauté new potatoes and buttered green beans surrounded by a green and red pepper sauce—£16.95

Pork medallions with roundels of black pudding and lardon bacon on a creamy mash with a honey sauce and fresh vegetables—£14.95.

DESSERTS:

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Honeycomb cheesecake—£7.50

Sticky Toffee Pudding—£7.50

Herefordshire Raspberry and custard tray bake served with strawberry couli & ice cream— \pm 7.50 (V & GF)

Local cheeseboard—£9.00