

The
BELL INN



**Scott Currie, Head Chef here at The Bell,
invites you to enjoy our “Moules night” choices.**

Saturday 30th September 2023 from 6pm

17.95 a pot!

Fresh mussels from this season. Cooked in four different ways.

All you have to do is decide which one you’d like our Chefs to cook for you.

Moules Marinière cooked in crisp dry Sauvignon blanc, onions and garlic, served with a dish of fries topped with parmesan and parsley.

(Ask for some fresh cream to be added, for an “a la crème” flavoured sauce)

Thai inspired Moules, cooked with zingy ginger, fragrant lemongrass, red chili, and fresh Thai basil, carefully balanced with Thai coconut milk with a side of saffron mushroom rice.

Honeydew Ale Moules, steamed in the delicious ale with roasted artichoke and served with warm olive and feta focaccia bread.

Chorizo Moules, steamed perfectly in a rich deep tomato sauce, served with Cajun spiced sweet potato.

“Only eat Mussels in months with a R in them.”

So you have until April to enjoy a pot of them fresh here at The Bell

They’ll be on our “Specials Boards” when available,

& fresh, never frozen, from our friends at Billingsgate Market.



Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

