



Moules Night at The Bell '24

Saturday 28th September from 6pm

Scott Currie, our Head Chef, invites you to
welcome the fresh mussel season with us at The Bell, Outwood.

18.95 a pot

Fresh seasonal mussels cooked five 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.*

*Moules steamed in creamy garlic and white wine pesto,
served with fresh rocket and rosemary focaccia bread.*

*Spanish style moules, with chorizo and bacon
in an oak smoked tomato sauce, served with patatas bravas.*

*Moules steamed in Stowford Press cider, with fresh apples,
finished with thyme and double cream served with sweet potato fries.*

"Only eat Mussels in months with an "R" in them."

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.

