



## Starters

<b>Soup of the Day</b> served with Fresh Bread & Butter (v) (gfo)	<b>£6</b>
<b>Crispy Salt and Pepper Squid</b> with Sweet Chilli Sauce	<b>£7.50</b>
<b>Smoked Beef Brisket and Bone Marrow Croquettes</b> with BBQ Sauce	<b>£7.25</b>
<b>Baked Flat Mushrooms</b> topped with Walnut Crumble. Served with a Rocket and Watercress Salad and Balsamic Syrup (v)	<b>£6.75</b>
<b>Beetroot Cured Salmon</b> with Horseradish Potato Salad (gf)	<b>£7.50</b>
<b>To Share—Whole Baked Camembert</b> dressed with Garlic and Rosemary and Baked with a topping of Caramelised Onion Chutney. Served with Crispy Bread (v) (gfo)	<b>£13</b>

## Mains & Classics

<b>Roasted Duck Breast</b> , with Dauphinoise Potatoes, Braised Red Cabbage and Redcurrant Jus (gf)	<b>£18</b>
<b>Roast Sea Bass</b> , with Seared Scallop, Baby Leeks, Fondant Potato and a Lobster Sauce (gf)	<b>£17.50</b>
<b>Chicken Tikka Balti</b> with Basmati Rice, Poppadum and Mango Chutney (gf)	<b>£15</b>
<b>Chargrilled Venison Steak</b> with Fondant Potato, Roasted Root Vegetables, Tenderstem Broccoli and a Creamy Brandy Sauce (gf)	<b>£18</b>
<b>Mushroom Cottage Pie</b> with Spring Onion Mash, Buttered Greens and Sautéed Potatoes (v) (gf)	<b>£13.50</b>
<b>Pumpkin and Courgette Tart</b> with Caramelised Onions, Goats Cheese, New Potatoes and Greens (v)	<b>£14.50</b>
<b>Steak and Ale Pie</b> , with Creamy Mash and Seasonal Vegetables	<b>£15</b>
<b>Beer Battered Cod Fillet</b> , Chunky Chips, Minted Pea Puree and Tartar Sauce	<b>£14</b>

## The Grill

**10oz Ribeye Steak £27.50**

**8oz Fillet Steak £28.50**

28 Day Dry Cured Beef, served with Confit Plum Tomato, Grilled Flat Mushroom, Dressed Rocket and Chips (gf)

**Add a Sauce : Peppercorn, Stilton or Red Wine (gf) £3**

<b>6oz Beef Burger</b> , with Smoked Streaky Bacon, Mature Cheddar, Mayonnaise, Red Slaw & Chips (gfo)	<b>£15</b>
<b>Panko Coated Southern Fried Chicken Burger</b> , Spicy Mayonnaise, Red Slaw & Chips (gfo)	<b>£14.50</b>
<b>Vegetable Bhaji Burger</b> , with Red Slaw, Mango Chutney, and Sweet Potato Fries (v)(gfo)	<b>£14</b>

## Sides

<b>Seasonal Vegetables</b> £3.50	<b>Onion Rings</b> £3.50	<b>Sweet Potato Fries</b> £3.50	<b>Bowl of Olives</b> £2.50
<b>Dressed Garden Salad</b> £3.00	<b>Chips</b> £3.50	<b>Garlic Baguette</b> £3.50	<b>(add Cheese 50p)</b>

If you have a food allergy or intolerances please speak to a member of staff before ordering. Our menu descriptions do not contain all ingredients. All tips received are divided amongst the team. Optional service charge added to all tables of 8 or more.

PLEASE ALLOW 30 MINUTES IF NOT ORDERING A STARTER

Please ask to see our additional vegan options

## Freshly Baked Baguettes

(Lunchtimes Only)

Served with chips or a mug of soup

Mature Cheddar & Red Onion Chutney	£7.25	Bacon, Lettuce & Tomato Baguette,	£7.25
Fish Finger & Tartare Sauce Baguette	£7.50	Seared Steak with Wholegrain Mustard Mayonnaise	£8.95

## Desserts

Sticky Toffee Pudding with Salted Caramel Sauce and Vanilla Ice Cream	£6.50
Pistachio Crème Brulee with Chocolate Ice Cream and Shortbread (gfo)	£6.75
Raspberry Ripple Cheesecake with Vanilla Anglaise and Raspberry Sorbet	£6.75
Dark Chocolate Brownie with Cherry Puree, Cherries and Vanilla Ice Cream	£6.75
<b>The Bell Inn Artisan Cheese Board</b>	<b>£10</b>
<i>Black Bomber Cheddar, Stilton, Smoked Applewood Cheddar, English Brie, Chutney, Celery and Crackers (gfo)</i>	

### Movenpick Ice Creams & Sorbets

1 scoop £2 2 scoops £4 3 scoops £6

Vanilla • Swiss Chocolate • Strawberry • Rum & Raisin • Raspberry & Panna Cotta  
• Raspberry Sorbet • Passionfruit and Mango Sorbet

### Essensia Orange Muscat Dessert Wine

*Rich and Gold in the glass. Spicy Peach and Orange Fruits on the Palate*

50ml £4.75

### Malt Whisky 25ml

Glenlivet 12yr old	£4.20
Laphroaig 10yr old	£4.50
Dalwhinnie 15yr old	£4.50
Oban 14yr old	£4.70
The Macallan Gold	£4.40

### Gin 25ml

Cotswolds	£4.35
Hendricks	£3.80
Bombay Sapphire	£3.30
Gordons	£2.95
Gordons Pink - Raspberry, Strawberry	£3.60
Tanqueray Ten	£4.35
Tanqueray Sevilla - Orange	£4.45
Tanqueray Royale - Blackcurrant	£4.45
Warner Rhubarb	£4.70
Seedlip Grove - Citrus Alcohol Free	£3.50

### Brandy 25ml

Courvoisier V.S	£3.20
Calvados Reserve 3 years old	£3.70
Bas-Armagnac VSOP	£4.85

### Liqueurs 25ml

Disaronno	£3.30
Drambuie	£3.30
Tia Maria	£3.10
Baileys (50ml)	£3.80
Cointreau	£3.40

### Rum 25ml

Bacardi Carta Blanca	£3.00
Captain Morgan Dark Rum	£3.10
Kraken Spiced Black Caribbean Rum	£3.90

### Port

Ruby	50ml	£3.60
20 Year Tawny Port	50ml	£5.80

## Coffee & Tea

Americano	£2.40	Breakfast Tea	£2.30
Espresso	£2.40	Decaffeinated Tea	£2.30
Double Espresso	£2.80	Earl Grey Tea	£2.30
Flat White	£2.70	Peppermint Tea	£2.30
Cappuccino	£2.70	Camomile Tea	£2.30
Cafe Latte	£2.70	Green Tea	£2.30
Hot Chocolate & Marshmallows	£2.80		
Espresso Martini: Smirnoff Vodka,	£8.50		
Shot of Espresso Coffee Liqueur, Sugar Syrup			

(v) - Vegetarian

(ve) - Vegan

(veo) - Vegan Option

(gf) - Gluten Free

(gfo) - Gluten Free Option