



Starters

Soup of the Day served with Fresh Bread & Butter (v) (gfo)	£5.25
Crab and Coriander Samosa with Saffron Mayonnaise	£7
Grilled Garlic Butterfly Tiger Prawns , with Pineapple and Chilli Salsa (gf)	£7.50
Chicken Liver Parfait with Pistachio Crumbs, Onion Chutney and Toasted Brioche (gfo)	£6.50
Asparagus and Goats Cheese Tartelette with Beetroot and Balsamic Salad (v) (gf)	£6.50
Cajun Pork Meatballs , with Tomato, Garlic and Oregano Compote (gf)	£6
To Share—Whole Baked Camembert dressed with Garlic and Rosemary and Baked with a topping of Caramelised Onion Chutney. Served with Crispy Bread (v) (gfo)	£11.00

Mains & Classics

Guinea Fowl Breast , Dauphinoise Potatoes, Buttered Greens and a Port, Bacon and Mushroom Jus (gf)	£16
Baked Fillet of Halibut , with Baby Fennel, Fondant Potato and Creamy Garlic Sauce (gf)	£17
Roast Barbury Duck Breast , with Dauphinoise Potatoes, Fine Beans and Cherry Jus (gf)	£17
Monkfish Linguini with Tiger Prawns, Tomato and Chilli Sauce.	£14.50
Mushroom and Spinach Risotto with Parmesan and Crispy Leeks (veo) (gf)	£13.50
Roasted Vegetable Wellington with Creamy Mash and Buttered Greens and a Parmesan Cream (v)	£13.50
Steak and Ale Pie with Creamy Mash and Seasonal Greens	£13.50
Crispy Pieces of Cod in a Beer Batter , Chunky Chips and Minted Pea Puree	£13.95
Vegetable Tagine with Dressed Salad and Cous Cous (ve) (gfo)	£14.50

The Grill

10oz Flat Iron Steak £17.00 12oz Ribeye Steak £22.00 8oz Fillet Steak £25.50

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

Add a Sauce : Peppercorn, Mushroom or Red Wine £2.25

8oz Beef Burger , with Smoked Streaky Bacon, Mature Cheddar, Mayonnaise, Red Slaw & Thin Chips (gfo)	£13.95
Panko Coated Southern Fried Chicken Burger , Garlic Mayonnaise, Red Slaw & Thin Chips (gfo)	£12.50
Lentil and Pepper Burger , with Red Slaw, BBQ Sauce & Thin Chips (veo)(gfo)	£12.50

Sides

Bowl of Olives £2.50	Seasonal Vegetables £3.00	Onion Rings £3.00
Mixed Leaf Salad £3.00	Thick or Thin Chips £3.00	Garlic Baguette £3.50

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 10 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

PRIX FIXE MENU

2 Courses £16.50 • 3 Courses £20.50

Lunch: Wednesday | Thursday | Friday Evenings before 7pm: Wednesday | Thursday

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream	£6.00
Pecan Tart with Caramel Sauce and Vanilla Ice Cream	£5.75
Passionfruit Creme Brulee with Shortbread Biscuit (gfo)	£5.50
Apple and Winterberry Crumble with Custard (gfo)	£5.75
White Chocolate and Raspberry Cheesecake with Raspberry Sorbet and Vanilla Anglaise	£6.00
The Bell Inn Cheese Platter <i>Black Bomber Cheddar, Roquefort, Smoked Applewood, English Brie</i>	£7.95

Luxury Ice Creams & Sorbets

1 scoop £1.95 2 scoops £3.75 3 scoops £5.50

Vanilla • Dark Chocolate • Strawberry • Pistachio • Mint Choc Chip • Caramelita
• Vegan Strawberry & Yuzu • Vegan Vanilla • Raspberry Sorbet • Mango Sorbet

Dessert Wine

Morande Late Harvest Sauvignon Blanc 2013 50ml £3.50

Casablanca Valley, Vina Morande, Aconcagua

Bottle 37.5cl £18.50

Port

Ruby 50ml £3.50
20 Year Tawny Port 50ml £5.70

Malt Whisky 25ml

Glenlivet 12yr old	£3.60
Laphroaig 10yr old	£3.90
Dalwhinnie 15yr old	£4.25
Oban 14yr old	£4.40
The Macallan Gold	£4.00

Brandy 25ml

Courvoisier V.S	£3.00
Courvoisier V.S.O.P	£3.75
Calvados Reserve 3 years old	£3.60
Bas-Armagnac VSOP	£4.50

Rum 25ml

Bacardi Carta Blanca	£2.90
Captain Morgan Dark Rum	£2.95
Kraken Spiced Black Caribbean Rum	£3.60

Liqueurs 25ml

Disaronno	£3.00
Drambuie	£3.00
Tia Maria	£3.00
Kahlua	£3.20
Baileys (50ml)	£3.40
Cointreau	£3.10

Coffee & Tea

Americano	£1.95	Breakfast Tea	£1.95
Espresso	£1.95	Decaffeinated Tea	£1.95
Double Espresso	£2.50	Earl Grey Tea	£1.95
Flat White	£2.50	Peppermint Tea	£1.95
Cappuccino	£2.50	Camomile Tea	£1.95
Cafe Latte	£2.50	Green Tea	£1.95
Hot Chocolate & Marshmallows	£2.70		
Espresso Martini: Smirnoff Vodka,	£6.95		
Shot of Espresso Coffee Liqueur, Sugar Syrup			

(v) - Vegetarian

(ve) - Vegan

(veo) - Vegan Option

(gf) - Gluten Free

(gfo) - Gluten Free Option