



THE
BELL
INN
OLD SODBURY

MAIN MENU

STARTERS

Carrot & Ginger Soup - ciabatta wedge, salted butter <small>VO VEO NGO</small>	£7.00
Pork Belly, Chorizo & Mozzarella Bon Bons - thyme, garlic & honey dressing <small>NGI</small>	£8.00
Chicken Liver Pâté - fig & apple chutney, toasted malted bloomer <small>NGO</small>	£7.50
Sea Salt & Black Pepper Squid - pickled shallots, tartare sauce, lemon wedge	£8.00
Creamy Garlic & Brandy Mushrooms - toasted ciabatta, Gran Levanto shavings <small>V NGO</small>	£7.50
Rosemary & Honey Baked Camembert to Share - red onion marmalade, sliced ciabatta <small>V NGO</small>	£14.50

MAINS

Chicken Schnitzel - lemon & thyme sauce, curly kale, sautéed new potatoes <small>NGI</small>	£17.00
Slow Roasted Pork Belly - carrot purée, seasonal greens, crispy seasoned potato wedges, red wine & wholegrain mustard sauce <small>NGI</small>	£19.50
Dijon & Herb Crusted Salmon Fillet - roasted new potatoes, seasonal greens, Hollandaise sauce <small>NGI</small>	£20.50
Chef's "Pie of the Day" - fresh market vegetables, gravy on the side, your choice of mash or thick cut chips	£16.00
Beer-Battered Cod & Chips - garden peas, salad garnish, tartare sauce <small>NGO</small>	SMALL £13.00 LARGE £17.50
Butcher's Faggots - peas, onion gravy, creamy mashed potato <i>or</i> seasoned chips	TWO £12.50 THREE £15.00
Honey Glazed Ham - thick cut slices of ham with a brace of fried eggs, coleslaw, salad, thick cut chips <small>NGI</small>	£15.00
Wholetail Scampi - tartare sauce, coleslaw, salad garnish, peas, seasoned chips	£15.00
Beef Lasagne al Forno - rich tomato & basil sauce, garlic bread, salad garnish	£15.50
8oz Rump Steak - served with onion rings, field mushroom, roasted tomato, salad garnish <small>NGO</small>	£23.00
Stilton Sauce <small>NGI</small> £3.00 Peppercorn Sauce <small>NGI</small> £3.00 ***TWO RUMPS FOR £32 ON A THURSDAY***	
Double Stacked Beef Burger - two grilled 4oz prime British beef burgers, smoked bacon, melted Applewood cheese, burger sauce, brioche bun, seasoned chips <small>NGO</small>	£17.50
Butternut Squash, Chestnut & Lentil Loaf - roasted new potatoes, seasonal greens, vegan gravy <small>V VEO NGO</small>	£15.50
Roasted Mediterranean Vegetable Lasagne - rich tomato & basil sauce, garlic bread, salad garnish <small>V</small>	£14.50

SIDE DISHES

Skin On Chips Garlic Bread Seasonal Greens Side Salad Mashed Potato	ALL £4.00
Cheesy Chips Cheesy Garlic Bread Sweet Potato Fries Onion Rings	ALL £5.00

DESSERTS

Homemade Cheesecake of the Day <small>V</small>	£7.95
Sticky Toffee Pudding <small>V</small>	£7.95
Double Belgian Chocolate Brownie <small>V</small>	£7.95
Bramley Apple & Cinnamon Crumble <small>V NGO</small>	£7.95
Hot Chocolate Fudge Cake <small>V</small>	£7.95

All the above served with custard, vanilla ice-cream or pouring cream

Cheeseboard - Clawson Stilton, French brie, mature Cheddar, frozen grapes, red onion chutney, biscuits	£10.95
Boozy Affogato - Marshfield Farm "Very Vanilla" ice-cream, double espresso, Frangelico hazelnut liqueur, crushed Biscoff biscuit <small>V VEO</small>	£8.50

Marshfield Farm Ice-Cream - from the farm circa 8 miles away <small>V VEO NGO</small>	THREE SCOOPS - £7.95
VERY VANILLA CHOCOLATE HEAVEN SUCCULENT STRAWBERRY MINT CHOC CHIP VEGAN VANILLA RASPBERRY SORBET LEMON SORBET	



WEEKDAY SET MENU

Tuesday to Friday ~ Lunch & Evening

TWO COURSES £16.95 THREE COURSES £20.95

STARTERS

Chef's Soup of the Day

Garlic croutons **VEO VO NGO**

Chicken Liver Pâté

Fig & apple chutney, toasted
ciabatta slices **NGO**

Creamy Garlic & Brandy Mushrooms

Toasted ciabatta, Gran Levanto
shavings **v NGO**

MAIN COURSES

Minute Steak

Grilled tomato, salad garnish,
seasoned chips **NGO**

Honey Glazed Wiltshire Ham

Fried egg and seasoned chips **NGI**

Lasagne al Forno

Salad garnish

Butternut Squash, Chestnut & Lentil Loaf

With roasted new potatoes, seasonal
greens and gravy **VEO NGO**

DESSERTS

Cheesecake of the Day

With vanilla ice-cream **v**

Hot Chocolate Fudge Cake

With vanilla ice-cream **v**

Bramley Apple & Cinnamon Crumble

Vanilla ice-cream *or* custard **v NGO**

Mixed Ice-Cream

Two scoops of ice-cream
Vanilla, Chocolate *or*
Strawberry **v**

SMALLER PORTIONS

Ideal for a light lunch or for those with a smaller appetite

Slice of Thick Cut Ham, Egg & Chips **NGO** £9.00

Butcher's Faggot, Onion Gravy & Mash £9.00

Wholetail Scampi & Chips £9.00

Ploughman's Lunch £12.00

Honey glazed Wiltshire ham with Cheddar *or* Stilton **VO NGO**

CIABATTAS & SANDWICHES

*Freshly baked ciabatta or thick cut malted granary
sandwich with coleslaw and a salad garnish*

SEASONED CHIPS +£3.00 SWEET POTATO FRIES +£3.50

Turkey, Cranberry & Stuffing £9.00

Bacon, Cheddar & Mushroom **NGO** £8.00

Fish Fingers & Tartare Sauce £8.00

Cheddar & Red Onion Chutney **v NGO** £8.50

Bacon, Brie & Cranberry **NGO** £7.50

Tuna Mayonnaise **NGO** £8.00

JACKET POTATOES

Salad garnish & coleslaw

Bacon, Cheddar & Mushroom **NGI** £8.25

Tuna Mayonnaise **NGI** £8.00

Baked Beans & Cheese **v NGI** £7.50

BRUNCH MENU

Tuesday ~ Thursday 11am ~ 2pm

Friday & Saturday 9am ~ 2pm Sunday 9am ~ 11am

Full English Breakfast **NGO** £10.50

UPGRADE TO "BELL BIG BREAKFAST" FOR +£4

One sausage, two rashers of grilled back bacon, mushrooms,
baked beans, grilled tomato, hash brown, fried egg and
buttered toast

VEGETARIAN BREAKFAST ALSO AVAILABLE

Posh Poached Eggs £8.00

Toasted muffin, two poached eggs with hollandaise sauce

SMOKED SALMON +£4 PARMA HAM +£3 SPINACH +£1

Breakfast Wrap £8.00

Sausage, bacon, fried egg and a hash brown in a soft tortilla
wrap with your choice of sauce and a side of baked beans

Breakfast Omelette £9.00

Four egg omelette, with up to four of the ingredients below,
served with buttered toast

**SAUSAGE BACON ONION MUSHROOM SPINACH
CHEESE TOMATO PARMA HAM**

Eggs on Toast £7.00

Scrambled, fried or poached eggs served on buttered toast
with a grilled tomato on the side

Breakfast Sarnies **NGO** from £5.50

Your choice of filling below in either a thick cut malted
granary or white bread sandwich

SAUSAGE BACON FRIED EGG VEGGIE SAUSAGE

Belgian Waffles £8.00

Mixed berries & yoghurt **v** *or* Bacon & maple syrup

v Vegetarian **VO** Vegetarian **OPTIONAL** **VE** Vegan **VEO** Vegan **OPTIONAL**

NGI No gluten-containing ingredients **NGO** No gluten-containing ingredients **OPTIONAL**

*Full allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens.*

We apply a discretionary 10% service charge which is shared amongst all kitchen and serving staff, including those that have looked after you today.

If, for whatever reason, you would like this service charge removed, please just ask a member of the team.