



THE  
**BELL**  
— INN —  
OLD SODBURY

# MENU & DRINKS LIST

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# Sunday Lunch

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*Tables bookable between 12pm-7pm every Sunday*

## Starters

**Roasted Celeriac & Chorizo Soup** £7.50

Finished with chorizo oil and served with bread & butter **v ngo**

**Chicken Liver & Brandy Pâté** £8.75

Red onion marmalade and Melba toast **ngo**

**Buffalo Cauliflower Wings** £7.50

A spicy vegetarian version of the classic American “wings”. With a cashew nut butter & maple Cajun dressing **v ve ngo**

**Breaded Whitebait** £7.95

With tartare sauce

**Low & Slow Smoked Pork Belly Bites** £8.95

Topped with a sweet & sticky BBQ sauce and finished with a pickled slaw **ngi**

**Creamy Garlic Button Mushrooms** £8.25

On a bed of toasted sourdough with Gran Levanto Italian cheese **v ngo**

## Sunday Roasts

*All our roasting joints are sourced from “Ruby & White” Butchery and are served with seasoned roasted potatoes, Yorkshire pudding, roasted parsnips, cauliflower cheese, rich gravy (gluten free available upon request) and fresh market vegetables*

**Roast Topside of Beef** **ngo** £17.95

**Roast Loin of Pork** **ngo** £16.95

**Roast Leg of Lamb** **ngo** £18.50

**Roast Turkey** **ngo** £16.50

**Large Mixed Roast** £21.50

All four of our meats, with crackling, stuffing and a pig 'n' blanket **ngo**

**Sweet Potato, Chestnut & Apricot Loaf** **v veo** £14.50

## Sunday Sides

**Pigs in Blankets** **ngi** £4.95

**Extra Yorkshire Pudding** £1.50

**Bowl of Cauliflower Cheese** **v ngo** £4.95

## Other Mains

**Trio of Pork & Leek Sausages** £14.95

“Ruby & White” Butchery sausages served with crispy shallots, peas, gravy and your choice of mashed potato *or* seasoned chips

**10<sup>oz</sup> Beer-Battered Cod & Chips** £16.95

With our homemade tartare sauce, coleslaw, salad garnish and peas **ngo**

**Quorn Buttermilk Burger** £16.95

With vegan cheese, vegan mayo and lettuce in a brioche bun with salad and seasoned chips **v ngo**

**Wholetail Breaded Scampi** £15.50

With our homemade tartare sauce, coleslaw, salad garnish and seasoned chips

# Room for More?

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<b>Bramley Apple &amp; Cinnamon Crumble</b>	£7.95
Marshfield Farm “Very Vanilla” ice-cream <i>or</i> custard <b>v</b>	
<b>Bailey’s &amp; Biscoff Cheesecake</b>	£7.95
Marshfield Farm “Very Vanilla” ice-cream <b>v</b>	
<b>Hot Chocolate Fudge Cake</b>	£7.95
Marshfield Farm “Very Vanilla” ice-cream <b>v</b>	
<b>Sticky Toffee Pudding</b>	£7.95
With custard <i>or</i> Marshfield Farm “Very Vanilla” ice-cream <b>v</b>	
<b>Double Chocolate Brownie</b>	£7.95
Marshfield Farm “Very Vanilla” ice-cream <b>v</b>	
<b>Baked Lemon Tart</b>	£7.95
Marshfield Farm “Raspberry” sorbet <b>v</b>	
<b>The Bell “Boozy” Affogato</b>	£8.50
Marshfield Farm “Very Vanilla” ice-cream, double espresso, Frangelico and crushed Lotus Biscoff biscuit <b>v</b>	
<b>Marshfield Farm Ice-Cream</b>	THREE SCOOPS – £7.95
Straight from the farm circa 8 miles away, the entire range is suitable for vegetarians and free from artificial colours & flavours <b>ngo v</b>	
VERY VANILLA   CHOCOLATE HEAVEN   SUCCULENT STRAWBERRY	
SALTED CARAMEL   MINT CHOC CHIP   CARAMELISED BISCUIT	
MANGO SORBET   LEMON SORBET   RASPBERRY SORBET	
<b>Floater Coffee</b>	£4.50
<b>Hot Chocolate</b>	£3.50
<b>Liqueur Coffees</b>	£6.95
BAILEY’S   IRISH   CALYPSO   FRENCH   ITALIAN	
<b>Espresso Martini</b>	£8.50
“Mr Black” cold brew coffee liqueur, Smirnoff vodka, espresso	
<b>Single Malts</b> 50ml	
TALISKER £11.95 OBAN £15.95 CRAGGANMORE £9.95 DALWHINNE £11.95	
GLENKINCHIE £11.95 LAPHRAOIG £11.95 LAGAVULIN £17.95	

## Dietary Info

<b>v</b>	Vegetarian	<b>vo</b>	Vegetarian OPTIONAL
<b>ve</b>	Vegan	<b>veo</b>	Vegan OPTIONAL
<b>ngi</b>	No gluten-containing		ingredients
<b>ngo</b>	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.*