

Main Menu

S t a r t e r s

Vegan Vanilla | Raspberry Sorbet | Lemon Sorbet

Chef's Soup of the Day - ciabatta wedge, salted butter vo VEO NGO		£7.00
Pork Belly, Chorizo & Mozzarella Bon Bons - thyme, garlic & honey dressing NGI		£8.00
Chicken Liver Pâté - red onion marmalade, toasted ciabatta slices NGO		£7.5 0
Sea Salt & Black Pepper Squid - pickled shallots, tartare sauce, lemon wedge		£8.00
Creamy Garlic & Brandy Mushrooms - toasted ciabatta, Gran Levanto shavings v NGO		£7.5 0
Rosemary & Honey Baked Camembert to Share - red onion marmalade, sliced ciabatta	ł V NGO	£14.50
MAINS		
Spinach & Mozzarella Chicken - shallot purée, curly kale, sauteéd new potatoes, creamy tarra	agon sauce NGI	£17.50
Braised Pork Belly – carrot purée, seasonal greens, crispy seasoned potato wedges, red wine & wh mustard sauce NGI	olegrain	£19.50
Dijon & Herb Crusted Salmon Fillet - roasted new potatoes, seasonal greens, Hollandaise s	auce NGI	£20.50
Chef's "Pie of the Day" - fresh market vegetables, gravy on the side, your choice of mash or this	ck cut chips	£16.00
Beer-Battered Cod & Chips - garden peas, salad garnish, tartare sauce NGO SMALL &	E12.50 Largi	£17.50
Honey Glazed Ham - fried egg, coleslaw, salad, thick cut chips NGI SMALL £	212.50 Large	£15.00
Butcher's Faggots - peas, onion gravy, creamy mashed potato or seasoned chips Two &	£12.50 Thre	е £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
802 Rump Steak – served with onion rings, field mushroom, roasted tomato, salad garnish NGO Stilton Sauce NGI \$3.00 Peppercorn Sauce NGI \$3.00 ****Two RUMPS FOR \$32 ON A 7	Γhursday***	£23.00
Double Stacked Beef Burger - two grilled 4oz prime British beef burgers, smoked bacon, melted Applewood cheese, burger sauce, brioche bun, seasoned chips NGO		£17.50
Butternut Squash, Chestnut & Lentil Loaf - roasted new potatoes, seasonal greens, vegar gravy v veo NGO	n	£15.50
Roasted Mediterranean Vegetable Lasagne - rich tomato & basil sauce, garlic bread, sala	d garnish v	£14.50
Side Dishes		
Skin On Chips Garlic Bread Seasonal Greens Side Salad Mashed Potato	A	LL £4.00
Cheesy Chips Cheesy Garlic Bread Sweet Potato Fries Onion Rings	А	LL £5.00
Desserts		
Homemade Cheesecake of the Day v		£7.95
Sticky Toffee Pudding v		£7.95
Double Belgian Chocolate Brownie v		£7.95
Bramley Apple & Cinnamon Crumble v NGO		£7.95
Hot Chocolate Fudge Cake v		£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, bis	scuits	£10.95
Boozy Affogato - Marshfield Farm "Very Vanilla" ice-cream, double espresso, Frangelico hazelnut crushed Biscoff biscuit v VEO	liqueur,	£8.5 0
Marshfield Farm Ice-Cream - from the farm circa 8 miles away veo NGO T Very Vanilla Chocolate Heaven Succulent Strawberry Mint Choc Chip	Three Scoop	s - £7.95



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 Red onion marmalade, 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

> > £10.50

Smaller Portions

Ideal for a light lunch or for those with a smaller appetite Honey Glazed Ham, Egg & Chips was \$9.00

Honey Glazed 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

Club Sandwich NGO	£9.00
Chicken, bacon, lettuce, cheddar cheese, tomato and	
mayo in a triple decker toasted sandwich	
Bacon, Cheddar & Mushroom NGO	£8.00
Fish Fingers & Tartare Sauce	£8.00
Cheddar & Red Onion Chutney VNGO	£8.50
Bacon, Brie & Cranberry NGO	£7.5 0
Tuna Mayonnaise NGO	£8.00
LACKET DOTATORS	

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

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£8.00Toasted muffin, two poached eggs with hollandaise sauceSMOKED SALMON +£4 PARMA HAM +£3 SPINACH +£1Breakfast Wrap£8.00Sausage, bacon, fried egg and a hash brown in a soft tortilla
wrap with your choice of sauce and a side of baked beansBreakfast Omelette£9.00Four egg omelette, with up to four of the ingredients below,
served with buttered toastSAUSAGE BACON ONION MUSHROOM SPINACH
CHEESE TOMATO PARMA HAMEggs on Toast£7.00

Eggs on Toast £7. Scrambled, fried or poached eggs served on buttered toast with a grilled tomato on the side

Breakfast Sarnies NGOfrom £5.50Your choice of filling below in either a thick cut malted
granary or white bread sandwich
SAUSAGE BACON FRIED EGG VEGGIE SAUSAGEBelgian 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.