# WE'RE OPEN FOR BREAKFAST

Friday from 9am Saturday & Sunday from 8am

THE BELL SHARING PLATTER



£18.95

#### WEEKDAY SET MENU

Tuesday to Friday, Lunch & Evening Please ask us for more details

Two Course £16.95
Three Course £20.95

## SHARERS

#### Fried breaded brie, Parma ham, sliced chorizo, salt & pepper squid, olives, focaccia, sourdough and oils WHOLE BOX-BAKED CAMEMBERT £14.95 Rosemary & garlic, sourdough baguette v NGO STARTERS CAJUN CAULIFLOWER FLORETS £7.95 Lightly battered, maple Cajun dressing, cashew nut butter v ve NGO CREAMY GARLIC MUSHROOMS £8.25 Toasted sourdough, Gran Levanto cheese v NGO Low & SLOW SMOKED PORK £8.95 **BELLY BITES** Sweet & sticky BBQ sauce, pickled slaw NGI SALT & PEPPER SQUID £8.50 Sriracha mayo, lemon wedge CHICKEN LIVER & BRANDY PÂTÉ £8.75 Red onion marmalade, toasted sourdough NGO GOATS' CHEESE CROSTINI £8 50 Crispy bacon, balsamic reduction vo CLASSIC MAINS CYPRIOT LAMB SHANK £25.95 Slow braised in a pomegranate molasses & honey sauce, pistachio & rose petal garnish, green beans, roasted new potatoes APPLE & SAGE PORK BELLY £20.95 ROULADE Dauphinoise potatoes, seasonal greens, apple & cider sauce NGI SPINACH & MOZZARELLA STUFFED £17.95 CHICKEN BREAST Shallot purée, curly kale, Parmentier potatoes, creamy tarragon sauce NGI £18.95 SEA BASS FILLETS Caper & lemon butter, seasonal greens, carrot pureé, crispy new potatoes NGI BUTTERNUT SQUASH, CHICKPEA & £15.50 **APRICOT TAGINE** Coriander & mint couscous, toasted almonds VE V NGI GRILLED GOATS' CHEESE & £14 95 BEETROOT SALAD Toasted walnuts, balsamic dressing v NGI CHICKEN CAESAR SALAD £14.95 Croutons, gem lettuce, anchovies,

Caesar dressing vo

## PUB FAVOURITES

CHIPS Peas, tartare sauce, lemon wedge NGO	£16.95
HONEY GLAZED HAM, EGG REGULAR ~ LARGE ~ Salad garnish, coleslaw NGI	£11.95 £14.95
"RUBY & WHITE" FAGGOTS REGULAR ~ & MASH LARGE ~ Peas, creamy mashed potato, gravy	£11.95 £14.95
CHEF'S PIE OF THE DAY Seasonal greens, gravy on the side, your choice of creamy mashed potato or seasoned chips	£15.95
TRIO OF PORK & LEEK SAUSAGES "Ruby & White" Butchery sausages, crispy shallots, peas, creamy mashed potato, gravy	£14.95
WHOLETAIL SCAMPI Tartare sauce, coleslaw, seasoned chips	£15.50
PLOUGHMAN'S LUNCH Wiltshire ham, Cheddar cheese, pickles, beetroot, cornichon, pickled onions, hard boiled egg, sourdough baguette, coleslaw, apple vo NGO	£13.95

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PLOUGHMAN'S LUNCH Wiltshire ham, Cheddar cheese, pickles, beetroot, cornichon, pickled onions, hard boiled egg, sourdough baguette, coleslaw, apple vo NGO	£13.95
FROM THE GRILL	
"RUBY & WHITE" STEAKS 28 day dry-aged West Country steak, onion rings, field mushroom, roasted tomato, peas, seasoned chips NGO 8° RUMP ~ £22.95 7° FILLET ~ £31.95 TWO RUMPS FOR JUST £32 ON A THURSDAY! SAUCES STILTON OR PEPPERCORN & BRANDY	£2.95
THE "DOUBLE STACK" BURGER Two grilled 4oz prime British beef burgers, smoked bacon, melted Applewood cheese, burger sauce, brioche bun, seasoned chips NGO	£17.95
CAJUN SPICED CHICKEN BURGER Crispy bacon, melted Applewood cheese, coleslaw, seasoned chips NGO	£16.95
QUORN "BUTTERMILK" BURGER Buttermilk style vegan burger, vegan cheese, vegan mayo, lettuce, tomato, brioche bun,	£16.95

## SIDES

seasoned chips v veo

SEASONED CHIPS   GARLIC BREAD	ALL £4.50
BUTTERED GREEN BEANS   SIDE SALAD	
CHEESY CHIPS   CHEESY GARLIC BREAD	ALL £5.50
SWEET POTATO FRIES   ONION RINGS	
DAUPHINOISE POTATOES	

## **DIETARY INFO**

v ~ vegetarian vo ~ vegetarian optional ve ~ vegan veo ~ vegan optional
NGI ~ no gluten containing ingredients NGO ~ no gluten containing ingredients optional

Please inform of us of any allergy or dietary requirements, full allergen information is available upon request and on our website. We do not have specific allergen-free zones in our kitchens and it is not possible for us to guarantee separation of all allergens.

# COCKTAIL "HAPPY HOUR"

SUNDAY TO THURSDAY ~ 5PM TO 8PM

Any two of our Seasonal Drinks or Espresso Martinis for £11.95



# THE BELL INN OLD SODBURY

## PIMM'S O'CLOCK

Fruity punch with lemonade, fresh mint leaves, cucumber, orange slices and strawberries

GLASS £5.95 ~ JUG £19.95

## WHITE WINE

#### SAN ALESSANDRO, ITALIAN TREBBIANO-PINOT GRIGIO

Light and delicate style with floral notes and a lime and sherbet touch  $175 \text{ML} \sim \pounds 5.70 \quad \text{BOTTLE } \pounds 21.00$ 

#### SAN ELIAN, CHILEAN SAUVIGNON BLANC

On the nose, tropical fruit aromas whilst on the palate, citrus fruits, a light body and a balanced acidity  $175 \text{ML} \sim \pounds6.25 \quad \text{BOTTLE } \pounds23.00$ 

## AZABACHE, RIOJA BLANCO

Intensely fruity, with citrus and apple aromas. 175ML  $\sim £6.25$  BOTTLE £23.00

#### STRINGY BARK CREEK, CHARDONNAY

A delicious Australian Chardonnay, notes of melon and a zesty freshness on the finish  $175 \text{ML} \sim £6.65$  BOTTLE £24.50

## GRAVEL & LOAM, MARLBOROUGH SAUVIGNON BLANC

A delicious Chardonnay, notes of melon and a zesty freshness on the finish

175ML ~ £7.85 BOTTLE £29.00

## LAURENT MIQUEL, LANGUEDOC VIOGNIER

Peach-scented Viognier is perfectly pitched here. Skilful winemaking keeps the peach notes true, right through the lovely, long, cool finish

BOTTLE £31.00

#### COSSETTI, GAVI DI GAVI

A medley of peach, apple and honeydew, crisp and dry with an invigorating acidity

BOTTLE £41.00

#### LYME BAY SHORELINE WHITE

An English wine for seafood; dry and refreshing with complex layers. This beautiful wine has subtle notes of rose petal, lemon, nettle and grapefruit. BOTTLE £49.00

125ML GLASSES ALSO AVAILABLE

## RED WINE

## SAN ELIAN, CHILEAN MERLOT

Aromas of black cherries, with juicy red and black fruits  $175 \text{ML} \sim \pounds6.25$  BOTTLE £23.00

#### YALLAROO, AUSTRALIAN SHIRAZ

A fresh, juicy, fruity Aussie Shiraz laden with black forest flavours. 175ML  $\sim £6.65$  BOTTLE £24.50

#### THE BUTCHER OF BUENOS AIRES, MALBEC

Attractive notes of sweet black cherry and a silky smooth mouth feel

175ML ~ £6.65 BOTTLE £24.50

#### 1000 MILHOJAS, TEMPRANILLO

An open and friendly Rioja filled with vanilla spice and baked red fruit.

175ML ~ £6.90 BOTTLE £25.50

#### GRAN ROSSO, PRIMITIVO-NEGROAMARO

Intense, full and complex with dark chocolate and black cherry character. BOTTLE £24.50

#### OUTNUMBERED, PINOT NOIR

This is a lively young New Zealand pinot noir with ripe cherry and plum fruit flavours

BOTTLE £37.00

#### ERMITA DE SANS FELICES, RIOJA RESERVA

Intensely concentrated with blackberry fruit and wonderful enriching sweetness with a finish that lasts forever. Fabulous! BOTTLE £41.00

#### ZONIN, AMARONE DELLA VALPOLICELLA

Intense colour leads into an inviting bouquet of wild hedgerow berries.

BOTTLE £57.00

## Cossetti, Barolo

Intense aroma of red and purple fruits, the flavour is full and velvety, with a spicy finish BOTTLE £70.00

125ML GLASSES ALSO AVAILABLE

## ROSE

## FALLING PETAL, USA ZINFANDEL ROSÉ

Conjures up summer in every sip. Delicious flavours of red fruits and peach  $175 \text{ML} \sim £6.25$  BOTTLE £23.00

#### LAROMA, ITALIAN PINOT GRIGIO ROSATO

Freshness, delicacy and rose-scented charm all the way through  $175 \text{ML} \sim £6.25$  BOTTLE £23.00

## WHISPERING ANGEL

Pale pink in colour, it has flavours of redcurrant, dried flowers and spices on the nose, with a subtle herbal quality

BOTTLE £39.00

## GIN & TONIC

We have a large selection of gins available in our separate "Gin Menu", please ask us for a copy. These all pair perfectly with our Fever-Tree tonic range

## SEASONAL DRINKS

#### APEROL SPRITZ

Aperol, prosecco and soda £7.95

#### A SEA BREEZE

A simple summer classic...crisp cranberry juice with slightly bittersweet grapefruit and Smirnoff vodka, garnished with lime M £7.95

#### DARK & STORMY

Captain Morgan's dark rum over ice, topped with Fever-Tree Ginger Beer and a splash of lime juice £7.95

#### SPARKLING AMERICANO

Campari and sweet vermouth topped with soda and garnished with an orange wedge  $\pounds 7.95$ 

#### CLASSIC DAIQUIRI

Bacardi Carta Blanca rum, lime juice, sugar syrup M

#### MARGARITA

Jose Cuervo tequila, triple sec, lime juice £6.95

## SPARKLING

#### BOTTER, PROSECCO SPUMANTE

A zippy, refreshing and sherbet style fizz with delicate fruity notes.

125ML ~ £5.95 BOTTLE £33.00

#### Ca'Bolani, Rosé Prosecco

Pale pink in colour with fine bubbles. Pleasantly fruity and refreshing on the palate with notes of crisp Rennet apples and red berry fruits.

BOTTLE £35.00

## AYALA BRUT MAJEUR NV

Expressive and elegant Champagne with ripe fruit flavours from the sister house of Bollinger

BOTTLE £67.00

## TAITTINGER PRESTIGE ROSÉ BRUT NV

A veritable star in the shining pink Champagne firmament. Not only does the vivid red fruit explode on the palate, but it has a finesse of texture

BOTTLE £77.00