



## SUNDAY MENU

2 courses **35** / 3 courses **40**

### STARTERS

RED PEPPER & TOMATO SOUP romesco

BIRD LIVER PARFAIT blackberry jelly, brioche

HAMHOCK TERRINE piccalilli, sourdough

MONKFISH CRUDO nduja, avocado puree

ROAST CAMEMBERT garlic & rosemary, sourdough (to share) **5 supplement**

### ROASTS

ROAST WESTCOUNTRY BEEF horseradish

ROAST NORFOLK PORK LOIN bramley apple sauce

FREE RANGE COTSWOLD CHICKEN pistachio & apricot stuffing, cranberry sauce

BUTTERNUT SQUASH NUT ROAST vegetarian gravy

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, CRISPY ROAST POTATOES, SEASONAL LOCAL VEGETABLES, AND PROPER GRAVY

### MAINS

OLD BELL BURGER beef patty, dill mayo, pickles, tomato relish, lettuce, red Leicester, smoked bacon, skinny fries, slaw (gfo)

FISH & CHIPS beer battered haddock, triple cooked chips, mushy peas, tartar sauce, curry sauce (gfo)

PLANT BURGER plant patty, vegan cheese, pickles, tomato relish, mustard, onions, fries (v, gf)

### DESSERTS

XOCO DELICE glazed figs, plum sorbet

LEMON POSSET raspberry coulis, vanilla shortbread

CHEESE three artisan cheeses, apple chutney, crackers, grapes, celery (gfo) **5 supplement**

please inform your server if you have any allergies or require information on ingredients

a discretionary 10% service charge will be added to your bill

all prices are inclusive of vat.