



LUNCH & DINNER  
12pm-3pm | 5pm-9pm  
AFTERNOON TEA & CREAM TEA  
12pm- 5pm



THE  
OLD BELL  
HOTEL  
EST 1220

## STARTERS

MENU SERVED DAILY 12-3PM, 5PM-9PM

### JERUSALEM ARTICHOKE SOUP

Crème fraîche, soft-boiled quail's egg, truffle dust (ve, gf) **10**

### CONFIT PORK SHOULDER DOUGHNUT

Celeriac puree, apple, pork jus **15**

### PAN SEARED SCALLOP

Cauliflower, pancetta, hazelnut & brown butter (gf) **20**

### SALT BAKED BEETROOT

Goats curd, orange, chicory & honey vinaigrette (ve, vgo, gf) **14**

### CHARRED PURPLE SPROUTING

Broccoli, egg yolk puree, flaked almonds watercress, lemon dressing (ve, vgo, gf) **14**

### DOUBLE BAKED CHEESE SOUFFLÉ

Fondue sauce, walnut salad **15**

## A LA CARTÉ & CLASSICS

### FISH & CHIPS

Gluten free cider-batter, triple-cooked chips, mushy peas, tartar sauce, curry sauce (gf) **18.5**

### BUTTERMILK CHICKEN BURGER

Monterey Jack, smoked maple bacon, paprika mayonnaise, baby gem, sweet chilli sauce, skin on fries (gfo) **20**

### ABBEY HOUSE VEGETABLE RISOTTO

Parmesan, herb salad, herb oil (ve, vgo, gf, dfo) **18**

### THE OLD BELL BURGER

Double beef burger, bacon jam, Monterey Jack, burger sauce, gem, tomato, onion, gherkin skin on fries (gfo) **20**

## SIDES WE SUGGEST ONE PER MAIN

### SKIN ON FRIES

Skin on fries (ve, gf, dfo) **7**

### CHERVIL BUTTERED CARROTS

**8**

### NEW POTATOES

Herb and lemon butter (ve, gf, dfo) **6**

### RIBEYE STEAK

10oz Ribeye steak, triple-cooked chips, confit tomato, portobello mushroom, peppercorn sauce (gfo, dfo) **38**

### AGED DUCK BREAST

Duck leg croquette, caramelised shallot purée, duck fat crumb, port wine jus (gf) **36**

### PAN FRIED SEABASS

Courgette, potato, shellfish & saffron broth (gf) **28**

### MARINATED BAVETTE STEAK

Triple-cooked chips, confit tomato, portobello mushroom, chimichurri (gf, df) **26**

### PAN FRIED PEA GNOCCHI

Young vegetables, pecorino velouté **18**

### TRUFFLE FRIES

Skin on fries, parmesan and truffle dust (ve, gf, dfo) **8**

### SIDE SALAD

Lemon vinaigrette (ve, v, gf, df) **6**

## LIGHT BITES

### BUFFALO PARSNIPS

Herb yogurt, sautéed spring onion (ve, veo, gf), **8**

### BRAISED & CHARRED HISPI CABBAGE

Sriracha mayonnaise, herb emulsion, pickled shallot (ve, gf) **9**

### CHICKEN & LEEK SCOTCH EGG

Tarragon mayonnaise (gf) **12**

### SESAME PRAWN TOAST

Pickled cucumber, sweet chilli dressing **12.5**

### TRIPLE CHEESE TOASTIE

Sourdough, tomato relish **12**

gf Gluten Free | gfo Gluten Free Optional | ve Vegetarian  
df Dairy Free | dfo Dairy Free Optional | v Vegan | vgo Vegan Optional

## FAVOURITES

### FISH & CHIP THURSDAY

Fish & Chips, small glass of house wine or a pint of beer **23**

### MARKET FISH

Ask our team for today's Market fish **MP**



### SOUP OF THE DAY

Ask our team for the soup of the day **8**

### PIE MONDAY

Ask our team for the pie of the day **20**

VISIT OUR ADJACENT ABBEY HOUSE MANOR GARDENS, WHERE SOME OF OUR RESTAURANTS' INGREDIENTS ARE GROWN.

## DESSERTS

### PAVLOVA

Vanilla crème fraîche, fresh fruit, berry coulis (ve, gf) **8**

### CHEESE BOARD

Celery, quince, frozen grapes, Fudge's biscuits (gfo) **14**

### POACHED RHUBARB MILLE-FEUILLE

White chocolate crumb, rhubarb sorbet (ve) **10.5**

### HOT STICKY MALT PUDDING

Toffee sauce, malt ice cream **8**

### ICE CREAMS & SORBETS

Please ask our servers for today's selection **8**

## SET LUNCH

Included in Set Lunch Offer

2 COURSES **£26**

3 COURSES **£32**



WHY NOT ADD A GLASS OF OUR CAMP LUCY WINE

CAMP LUCY MALBEC - 175ML **£3.75**

CAMP LUCY PETIT VERDOT - 175ML **£3.50**

**ABBEY HOUSE MANOR GARDENS**  
MALMESBURY, WILTSHIRE  
Our cousin property, just a five minute walk from the kitchen.



**JOLLY FOODS**  
OXFORDSHIRE, COTSWOLDS

A farm that truly cares about their animals, ensuring the highest quality with every product



**4 SEASONS**  
CRICKLADE, WILTSHIRE

Supplies the very best local fruit and veg, dry goods, local dairy, bakery items, and specialty items



**KINGFISHER**  
BRIXHAM DEVON

The freshest, locally sourced fish and seafood available in the South West



**JESSE SMITH**  
THE COTSWOLDS

Independent family run business since 1800. Based in the heart of the Cotswolds.

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.