

July Menu

TO 'WET YOUR WHISTLE'

Champagne Joseph Perrier 12

Champagne Bollinger 15

Ask about our cocktails!

BAR SNACKS & NIBBLES WHILE YOU WAIT

Marinated mixed olives	5
Ciabatta, olive oil & balsamic vinegar	6
Crispy whitebait, Marie Rose sauce	7.5
Homemade pork and leek sausage roll with mustard mayonnaise	9.5

STARTERS

	Sml / Lrg
Soup of the day, ciabatta	6.5
Marinated feta Greek salad	9
Gin & tonic cured salmon, citrus crème fraiche, pickled cucumber, toasted sourdough	12
Pan seared Cornish scallops, pea puree & Parma ham crisps & truffle oil	14.5
Burrata, heritage tomato and pickled red onion salad	9
Parma ham, cantaloupe melon, pinenuts, rocket & parmesan salad	12/24
Crumbed goats' cheese, soft herb salad, candied walnuts	8.5/16.5

COMFORT CLASSICS & MAINS

Cornish mussels, Provencal, ciabatta	22
Cirencester honey mustard pork sausages, buttery mash, red onion gravy	17.5
Smoked haddock and salmon fish cake(s), lemon mayonnaise, pickled root vegetables	10/19.5
Beer battered haddock, chunky chips, garden peas, tartare sauce	18
Cotswold beef burger, cheddar cheese, smoked garlic & tomato relish & fries	18
<i>Double stack your burger</i>	26
Chilli roasted Mediterranean vegetables, hazelnut dukkah, quinoa salad (Ve)	17
Slow roasted leg of Cotswold lamb, crispy potatoes, spring greens, roasting juices, mint oil	24
Cotswold Longhorn rare breed 10oz ribeye, roasted tomato and mushroom, chunky chips	34
Add a sauce:	
<i>Stilton/Peppercorn/Chimichurri/Garlic Butter</i>	2

SIDES

Fries / Seasonal greens	4
Chunky chips/ New potatoes, parsley butter/ Tomato & onion salad, balsamic dressing	5

PUDDING

Flourless chocolate brownie, strawberry ice cream, berry coulis	8
Affogato; double espresso, vanilla ice cream	6
Eton Mess	9
Sticky toffee pudding, toffee sauce, caramel ice cream	9
"The Bell" ice cream sundae (shareable)	9
Dolcetti sorbets & ice cream	2.5 each
Cheese platter – Clawson Stilton, Barber Cheddar, French brie	15
<i>Served with our onion chutney, apple & artisan biscuits</i>	