

# THE BELL



## Starters

- Sourdough bread & butter 5
- Daylesford cheddar baked soufflé 12
- Soup of the Day, Daylesford Organic sourdough 12 V/gfo
- Chicken, spinach, herb terrine, cornichons, pickled shallots 14 gfo
- English asparagus & quails egg salad, croutons, anchovy dressing 14
- Hot smoked salmon, horseradish potato salad, watercress mousse 15

## Mains

- 8oz Bavette steak, Daylesford Organic mixed leaf salad, fries, garlic butter 28 gfo
- 6oz Lamb rump, pea & broad bean fricassee, minted jersey royals, salsa Verde gf 30
- Wild garlic & ricotta Angelotti, spring greens, pecorino 24
- Hake, N'duja, butterbeans, clams, samphire 28
- Roasted chicken breast, tenderstem broccoli, romesco sauce, flaked almonds 19
- Roasted beetroot, goats curd, walnut pesto, charred baby leeks 18 V/gfo
- Double cheeseburger, red onion marmalade, burger sauce, house pickles, fries 19  
add bacon +3 | truffles fries +3

## Sides

- Market garden leaf salad 7 gf | Minted Jersey royals 7 | Cavolo Nero & butter bean warm salad gf v 8 | Fries 5
- Truffle & Parmesan fries 8 | Sauté green beans, tomato & garlic 7

## Desserts

- Almond cake, strawberries & pistachio parfait 9
- Sticky toffee pudding, vanilla ice cream 9
- Nonna's Tiramisu 9
- Alfonso's Gelato 4 vg gf
- Bitter chocolate & hazelnut truffles 4 gf
- Award winning cheese from our farm at Daylesford Organic - 8 each or 18 for three  
Daylesford Blue | Double Gloucester | Cheddar

A discretionary 12.5% service charge will be added to all bills. Prices include VAT. Game may contain shot.

Please speak to a member of staff before ordering if you have any allergies or intolerances.

Vv – vegan | V – vegetarian | gf – gluten free | gfo – gluten free option available