STARTERS

All meals start with our homemade pretzel bread and whipped butter

WILD MUSHROOM & RICOTTA TORTELLINI

Pea & truffle (v) 12

PRESSED CONFIT CHICKEN TERRINE

Leek, toasted brioche (gfo) 14

TOMATO CONSOMME

Heritage tomato salad (vg,df,gf) 12

DEVON CRAB SALAD

Mango, chilli, coriander, Thai green sauce, brown crab cracker 14

SUMMER SALAD

Baby mozzarella, cured ham, heritage tomatoes, aged balsamic glaze (gf, veo) 14

GLOUCESTER WOOD PIGEON

OUR RESTAURANTS'

INGREDIENTS

ARE GROWN.

Red cabbage gel, pearl barley & bacon sauce 14

* VISIT OUR ADJACENT ABBEY HOUSE

Manor Gardens, where some of

A La Carte

MAINS

RIBEYE STEAK

10oz Ribeye steak, triple cooked chips, confit tomato, charred gem, peppercorn sauce (gfo, dfo) 36

SHALLOT TARTE TATIN

Madeira jelly, blue cheese, Abbey House Manor Garden salad (ve, vgo) 18

BEECHRIDGE DUCK BREAST

Duck fat fondant potato, tartlet, poached cherries, calvoro nero, duck jus 30

STONE BASS

Caramelized cauliflower puree, caper and hazelnut beurre noisette, sea vegetables (gf) 24

ABBEY HOUSE VEGETABLE RISOTTO

Parmesan, herb salad, herb oil (ve, vga, gf, dfo)

SIDES WE SUGGEST ONE PER MAIN

TRUFFLE FRIES

Truffle dust, parmesan (ve, gf, dfo) 7

NEW POTATOES

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

SIDE SALAD

Lemon vinaigrette (ve, gf, df) 6

SAUTED FINE BEANS

Shallot, butter (ve) 7

BBQ HISPI CABBAGE

Welsh rarebit, crispy onions (ve) 6

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

Aqua Vitae **FLIGHTS**

WINE

PRICE

£25

MEDIEVAL TERM THAT TRANSLATES INTO ENGLISH AS 'THE WATER OF LIFE'.

White Rioja Gewurztraminer Tinto Reserva

WHISKY

Chita Talisker Chicken Duck Bourbon PRICE

£25

Bar Classics

FISH & CHIPS

Beer-battered haddock, triple-cooked chips, mushy peas, tartar sauce, curry sauce (gfo) 18

BUTTERMILK CHICKEN BURGER

Monterey Jack, smoked maple bacon, burnt butter ketchup, baby gem, paprika mayo, skin on fries (gfo) 20

MARINATED BAVETTE STEAK

Triple-cooked chips, confit tomato, charred gem, chimichurri (gf, df) 24

THE OLD BELL BURGER

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

DESSERTS

PINA COLADA

Roast and compressed pineapple, coconut & chilli, coconut tuille (v,ve, df, gf) 12

STICKY TOFFEE MALT CAKE

Malted milk ice cream, sticky toffee sauce, malt tuille 10

ICED STRAWBERRY PARFAIT

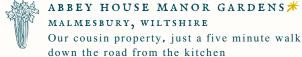
Balsamic jelly, basil, lemon shortbread (gfo) 11

CHOCOLATE MOUSSE

Black Forest chocolate mousse, dark chocolate sauce 10

CHEESE BOARD

Celery, quince, frozen grapes, damson biscuits (gfo) **17**





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 specialist items



KINGFISHER * BRIXHM DEVON

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