

# 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

Red cabbage gel, pearl barley & bacon sauce **14**

# 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**

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



## STONE BASS

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

## ABBAY HOUSE VEGETABLE RISOTTO

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

# 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 |
|--|-------|
| White Rioja<br>Gewurztraminer<br>Tinto Reserva | £25   |
| WHISKY   | PRICE |
| Chita<br>Talisker<br>Chicken Duck Bourbon      | £25   |

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

# Bar Classics

## FISH & CHIPS

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

## MARINATED BAVETTE STEAK

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

## BUTTERMILK CHICKEN BURGER

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

## 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**

## CHOCOLATE MOUSSE

Black Forest chocolate mousse, dark chocolate sauce **10**

## STICKY TOFFEE MALT CAKE

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


## CHEESE BOARD

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

## ICED STRAWBERRY PARFAIT

Balsamic jelly, basil, lemon shortbread (gfo) **11**




**ABBAY HOUSE MANOR GARDENS**   
MALMESBURY, WILTSHIRE  
Our cousin property, just a five minute walk down the road 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 specialist items



**KINGFISHER**   
BRIXHM DEVON  
The freshest, locally sourced fish and seafood available in the South West

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.