



# The Bell

## AT SAPPERTON

### *Drinks To Start*

Apple, Blackberry gin fizz	8
Espresso martini	8 ½
Elderflower champagne	7 ½
Bloody Mary	7 ½
Cucumber martini	8
Glass of Bolly	10
Rhubarb martini	8

Flying Monk, Bell pull, Rare breed, Hooky, Peroni, Freedom 4, Guinness, Stowford Press

### *To Nibble*

Mature cheddar cheese on toast	5
½ pint Shell on prawns with garlic aioli	5 ½
Scampi, tartare sauce	6
Roasted sausage, onion and sage ragout	6

### *To Start*

Roasted tomato and bulgur wheat soup	6
Potted smoked trout and shrimp, sourdough shards	8 ½
Grilled heritage tomato, Oxford Blue cheese and rosemary bread salad	7
Chicken liver parfait, cherries, granola, brioche	8 ½
Devilled lambs kidneys on toast with mustard cream sauce	8
Crab cakes with carrot slaw and soy dipping sauce	7 ½
Guinness mussels with soda bread	8
Pan fried wild mushrooms and samphire on toast with fried egg	7 ½

### *To Share*

Antipasti board with cured meats, caper berries, focaccia, chilli jam and olives	12
Bell ploughman's with mature cheddar, baked ham, mug of soup, chutney and pickles	12
Mezze board, hummus, tapenade, sun dried tomatoes, peppers, focaccia, tzatziki	12

### *To Follow*

Beer battered haddock and chips with crushed peas and tartare sauce	13 ½
Thyme chicken pot roast, new potatoes, savoy cabbage & pancetta	15 ½
Chorizo crusted monkfish, stir fry vegetables, pak choi and noodles	20
Chargrilled burger with cheese, bacon, chips and spiced slaw	13
Duntisbourne venison shepherds pie with braised red cabbage	14
Smoked haddock kedgerree with curried sauce and poached egg	14
Dorset lamb chump, colcannon croquette, anchovy and chilli broccoli, red wine jus	20
Pan fried sea bream, samphire, braised kale, brown shrimp, rosti & cashew pesto	16
Braised Ox cheek, roasted carrot, horseradish mash, sour dough crumb	15
Broad bean and courgette risotto, crispy poached egg, parmesan crisp	14
Confit duck leg, chorizo and lentil cassoulet	16 ½

### *From The Chargrill*

10oz Sirloin steak with bearnaise sauce	22
Gammon steak, pineapple relish	13

*Served with chips, onion rings, grilled tomato*

### *Side Dishes* 3 ½

Chips – Roast new potatoes– Mixed leaf salad – *House* chips with red onion and melted cheddar – Peas a la francaise

A discretionary service charge of 12.5% will be added to parties of 8 or more



*To Conclude*

Boozy Black forest knickerbocker glory	6
Popcorn Pannacotta, salt caramel, dark chocolate fudge	6
Banoffee Pie, snickers ice-cream	6
Dark chocolate cookies, iced peanut butter parfait, peanut brittle	6
My chocolate orange cheesecake with Seville orange compote	6
Winter berry trifle	6
Ice cream and sorbet selection	5
English cheeses, crackers, celery and ale chutney	8

*Hot Drinks*

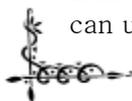
Our delicious loose teas are supplied by Jeeves and Jericho and our coffee is wood roasted for a great depth of flavour

Earl of grey	Americano
Mojito mint	Cappuccino
Blackcurrant pop	Latte
Dragonwell	Espresso
Breakfast	Macchiato
Or just a mug of builders!	Hot Chocolate or warm up with a brandy hot choc!

*A wee tippie*

Monkey shoulder	3.50		
Jim Beam	2.60	South bank gin	3.50
Jamesons	2.60	Plymouth	4.60
Jack Daniels	2.60	Hendricks	4.00
Bushmills	2.60	<i>Please see our gin menu at the bar for full selection</i>	
Macallan 10yr	4.00	Sailor Jerry	3.00
Johnny walker	3.50	Havana Club	3.50
Dalwhinnie 15yr	3.50	Patron Silver	4.00
Glenlivet 10yr	3.50	Lambs Navy	3.30
Laphroaig 10yr	3.50	Cockburns	3.50
Talisker 10yr	4.50	Roc Port	3.80
Highland park 30yr	25.00	Quinta de Roeda 1997	4.30
Martell VS	3.25	Taylors 10yr tawny	6.00
Remy Martin VSOP	4.95		
Janneau Armagnac	4.20		
Hennessy XO	11.00		
Glenmorangie 10yr	3.80		
Isle of Jura	3.50		
Nikka – Japan	6.00		

We're big believers in supporting local business, and we use local produce on our menus wherever possible. If you run a local business and think you have a product we can use, please let us know



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