

## Sunday Menu

### Starters

Baked tunworth for two, grilled sourdough, Dorset coppa, padron peppers

Hand dived scallops, Makhani sauce, barbecued fennel, Jerusalem artichokes, sea beets £16

Crispy pigs head, egg yolk emulsion, pineapple, puffed potato £14

Burrata, charred squash and chicory, basil (v) £10

### Mains

Treacle cured Stokes Marsh rump of beef £22

Roast loin of Wiltshire pork £20

### To share

Stuffed creedy carver chicken with black pudding, truffle £48

*All roasts are served with roast potatoes, Yorkshire pudding, beef fat parsnips and all the trimmings*

Dry aged creedy carver duck breast, our garden beets, purple kale, hen of the woods, duck leg pie  
£27

Barbecued Monkfish, tandoori spiced carrots, carrot quinoa, our garden cavolo, yoghurt £24

Roasted Roscoff onion, mushroom, leek and smoked cheese quinoa, broccoli and crispy onion  
and lemon dressing (v) £13

### Desserts

Warm date pudding, miso caramel, honey comb yoghurt £10

The Bell's chocolate brownie, our garden mint, black current and hazelnut £8

Sourdough treacle tart, orange, miso £8

British cheese selection, chutney, crackers £13

If you have any dietary requirements or allergens, please inform a member of staff.

(v) suitable for vegetarians

