

All Day Dining

12.00-9.00pm Monday to Saturday

BREAKFAST

Monday-Friday 7.30am-11.30am

Saturday & Sunday 8.00am-11.30am

Unlimited Continental Breakfast (From our Buffet) served with Tea or Coffee and Toast	15.00
Full English Breakfast with poached, fried or scrambled eggs	13.50
Eggs Benedict / Florentine / Royale	9.00
Chorizo Baked Beans, Crispy Fried Egg on Toast	9.00
Smoked Salmon & Avocado on Toast	9.00
Poached Finnan Haddock & Poached Eggs	7.50
Kippers, Parsley Butter & Lemon	7.50
Scrambled Tofu on Muffin with Mushroom & Tomato	7.50
Vegan Rainbow Bean Stew	7.50
American Pancakes with Maple Syrup & Berry Compote	5.50
Porridge with Maple Syrup / Berry Compote / Honey / Nuts & Seeds	5.00

FRESH JUICES

all at 3.50

- V5:** Carrot, Cucumber, Tomato, Apple
Tropic: Apple, Passion Fruit, Pineapple
Carrot: 100% Carrot
Green Side: Apple, Mint, Celery, Lime

SAVOURIES

From noon to 9.00pm Saturday 9.30pm

Mini Welsh Rarebit: Grilled Keen's Cheddar, Elmer's Ale, Grain Mustard, Worcestershire Sauce, Served on Sourdough Crispy Leeks (V, NF)	4.00
Scotch Egg: Black Pudding & Sage Flavoured Sausage Meat, Panko Breadcrumbs, Spicy BBQ Relish (NF)	5.00
Warmed Goat's Cheese: Grilled, Walnut Crust, Roast Heritage Beetroot (V)	4.00
Pigs Twigs: Crispy Wiltshire Pork Scratchings, Honey Glazed, Apple Sauce (DF, NF, GF)	3.50
Lamb Faggot: Homemade Lamb, Sage & Shallot Slow Cooked Meatball, Thyme Jus (NF, DF)	4.50
Fish Fingers: Herb Bread Crumbed Sustainable Cod 'Fingers' Tartare Sauce (NF)	4.50

SANDWICHES

From noon to 9.00pm Saturday 9.30pm

Available on White or Brown Sourdough (served with rocket salad & house slaw)

Smoked Salmon: Home Smoked Salmon, Prawn, Grilled Avocado, Lemon & Black Pepper Cream Cheese (NF)	8.00
Chicken 'Super' Club: Chargrilled Free-Range Chicken Breast, Smoked Dry Cured Local Bacon, Crisp Baby Gem, Slow Roast Tomato, Mayonnaise, Smoked Mozzarella, Fried Egg (NF)	9.50
Veggie Stack: Homemade Hummus, Herb & Garlic Roasted Red Pepper, Spinach, Grilled Flat Mushroom (VG,V,DF)	7.00
Home Cured Hot Salt Beef Rueben: 14 Day Cured Beef, Pickled Cabbage, Gouda Cheese, Russian Dressing, Dill Pickle (NF)	9.50
The Fish Finger: Herb Bread Crumbed Sustainable Cod 'Fingers', Gem Lettuce, Tartare Sauce (NF)	8.50
French Fries	2.50

STARTERS

Roast Parsnip Soup: Grain Mustard & Honey (V, GF)	6.00
Welsh Rarebit: on Sourdough, Glamorgan Cheese Sausage, Keen's Cheddar & Parsley Crisp, Spiced Autumn Chutney (NF)	7.00
Veggie Salad: Roasted Cauliflower, Spiced Aubergine & Quinoa Salad, Golden Sultana & Mint Dressing (NF,V, DF, VG)	7.50
Whisky Home Smoked Salmon: Crème Fraîche & Dill Panna cotta, Roasted Heritage Beetroot, Grilled Lemon, Rocket (NF)	8.50
Wiltshire Pork Belly: Crispy Slow Cooked, Honey Roasted Parsnips, Caramelised Apple, Black Pudding Salad, Cider, Apple & Grain Mustard Sauce	8.00
Old Bell Sharing Board: - Selection of Home Cured Local Meats, Home Smoked Fish, Shellfish, Local Cheeses, Pickles, Homemade Breads, Dips: Chimichurri, Salsa Verde, Homemade Houmous (for two people)	15.00

MAIN COURSES

Fish and Chips: Elmer's Pale Ale Battered Sustainable Cod, Mushy Peas, Tartare Sauce & Triple Cooked Chips	14.00
Lasagne: Local Wild Mushroom & Parma Ham Lasagne, Rocket, Parmesan & Black Truffle Dressing	15.00
Chicken Pie: Free Range Chicken, Leek, Wiltshire Ham & Cream Sauce Shortcrust Pie, Creamed Potatoes, Seasonal Vegetables, Chicken Gravy	14.50
The Bell Beef Burger: Smoked Mozzarella & Bacon Beef Burger, Autumn Slaw, Burger Sauce, French Fries, Leaf Salad	15.50
Roasted Vegetable Crumble: Roasted Root Vegetable, Parmesan & Sage Crumble, Buttered Greens, Brinkworth Blue Cheese Sauce (GF, V, NF)	14.50
Bubble & Squeak: Bourbon & Honey Braised Beef Short Rib, Bubble & Squeak Cake, Rocket Salad, Salsa Verde	16.00
Gamy Gnocchi: Roast Local Pheasant Breast, Confit Pheasant Leg, Potato Gnocchi, Cavolo Nero, Roast Fig, Port Sauce (GF, DF, NF)	15.50

SALADS

Smoked Haddock: Poached Egg, Roasted Parsnip, Spinach, Lentils, Honey & Grain Mustard Dressing (NF, DF, GF)	7.00/13.50
Grilled Chicken: Crispy Bacon, Brinkworth Blue Cheese, Walnut, Char Grilled Baby Gem, Balsamic & Thyme Dressing (GF)	7.50/14.50
Warm Winter Super Salad: Feta, Sweet Potato, Quinoa, Butter Beans, Stem Broccoli, Mixed Nuts, Pomegranate Seeds, Pea Shoots, Avocado, Chilli & Coriander Dressing (GF, V)	7.50/14.00

SIDE ORDERS

all at 3.00

Creamy Mash, Green Beans, Triple Cooked Fries
French Fries, Seasonal Vegetables, Mixed Leaves Salad



(V) Vegetarian (GF) Gluten Free (VG) Vegan Service is not included.

If you have a food allergy or intolerance, please let your host know. Some of our dishes may contain nuts.



MALMESBURY

www.ldbellohotel.co.uk

