

SUNDAY LUNCH

2 COURSES

£23.50

TO START

SOUP

Chef's choice of homemade soup with rustic bread

ARTISAN BREAD BOARD TO SHARE

Mixed handmade breads, smoked marmite butter, confit garlic, toasted dukkah seed

SHARING BOARD OF GLOUCESTER OLD SPOT PORK

Pressed ham hock terrine, scotch egg, pulled pork croquettes, piccalilli, toasted cornbread, artichoke crisps, pickled onions

MACKEREL

Barbecued fillet of locally sourced Cotswold gin cured mackerel, pickled radish, kohlrabi & apple slaw

FOR MAINS

BEEF

Overnight roasted sirloin grass fed of beef, Yorkshire pudding, Molly's roast potatoes, roasted root veg & gravy

PORK

Loin of Gloucester Old Spot pork, roasted apple puree, Molly's Roast potatoes, roasted root veg & gravy

VEGETABLE WELLINGTON

Roasted squash, portobello mushroom & lentil wellington wrapped in puff pastry, roast potatoes, roasted root veg & vegetarian gravy

SOMETHING TO SHARE

CHICKEN FOR 2

Whole roasted free range poussin, thyme bread sauce,
Molly's roast potatoes roasted root veg & gravy

THE OLD BELL ROAST PLATTER

All the meats served with doubled up potatoes, Yorkshire puddings, roasted root veg,
pigs in blankets, bread sauce & gravy

All The Above Dishes To Be Served With Seasonal Greens For The Table

THE OLD BELL RODEO

8oz beef patty, crisp onion ring, smoked tomato relish, bbq bacon jam,
applewood cheese, beef tomato, pickled cucumber, crisp gem lettuce in a pretzel bun
served with crispy skin on fries

FISH AND CHIPS

Elmers local ale battered sustainable market fish triple cooked chips, crushed minted peas,
tartare sauce & fresh lemon

SIDE ORDERS £3.50

CAULIFLOWER CHEESE TOPPED WITH CRISPY ONION & PARMESAN CRUMB

LOCAL SAUSAGE PIGS IN BLANKETS

YORKSHIRE PUDDINGS

MOLLY'S ROAST POTATOES

WE HOPE Y'ALL HAVE ROOM FOR ONE OF OUR
DELICIOUS DESSERTS!

All prices are inclusive of VAT

Please inform your server if you have any allergies or require information on ingredients used in our dishes