**The Bell Inn ~ Lunch Menu**

**Dine from our lunch menu & add a dessert for £5.**

**Homemade Pie ~** Please see Guy’s pie board for today’s choice of flavours. Served with seasonal vegetables & your choice of mash, homemade chips or new potatoes. **£15**

**Champagne Chicken ~** Butterflied chicken breast poached in champagne and finished in a sauce of smoked bacon, tarragon and mushrooms. **£16**

**Hunters Pork Casserole ~** Slow cooked pork tenderloin, in a red wine, smoked bacon, baby onions & mushrooms sauce, topped with a crispy cheesy dumpling. **£14**

**The Bell Inn Fish & Chips ~** Lightly beer battered fish of the day *(please ask),* served with salad, homemade mushy peas, tartare sauce & home cut chips. **£15**

**Honey Mustard Wiltshire Ham ~** Served with two fried eggs, homemade chunky chips and salad. **£14**

**Crispy Duck Leg ~** Slowly roasted, with an orange & pink peppercorn sauce, served on a bed of roasted new potatoes. **£16**

**Belly Pork ~** Served on a bed of wholegrain mustard mash, topped with crispy crackling and finished with a red wine and onion gravy. **£16**

**Sausages of the Day ~** *(Please ask for today’s flavour)* Served on a bed of scallion mash potato, with a rich red wine & onion gravy, served with seasonal vegetables. **£14**

**Kashmiri Vegetable Curry ~** A selection of vegetables in our homemade, well spiced kashmiri style sauce, served with rice, poppadoms & mango chutney. **(Vegan without poppadoms) £14**

**Linguine Mexicana ~** Sweet peppers, cherry tomatoes, mushrooms and spinach in a white wine and sweet chilli sauce topped with cheese and gratinee. Served with a slice of garlic bread. (V) **£15**

“**All our dishes are homemade; please let us know if you have any dietary requirements or allergies, as some of our dishes can be adapted.”**

**Every effort is made to ensure our dishes are allergen free, but there may be a possibility of cross contamination in a busy kitchen environment.**

**Homemade Desserts**

**Sticky Toffee Pudding ~** Served with toffee sauce &Madagascan vanilla ice-cream.

**Chocolate & Honeycomb Cheesecake ~** Drizzled with chocolate sauce.

**Rhubarb Mess ~** Home grown rhubarb layered with fresh cream, pavlova & rhubarb coulis.

**Double Chocolate Brownie** ~ Homemade chocolate brownie, chocolate sauce and chocolate cream ice-cream, topped with freshly whipped cream.

**Raspberry & White chocolate Crème Brulée** ~ Served with a homemade biscuit.

**Trio of Sorbet & Ice-Cream ~** Three scoops of different flavoured sorbets & Ice-cream

(Please ask for our flavours board)

**Compliment your dessert with a glass of our dessert wine or port;**

Heaven on Earth Dessert wine (Vegan & Organic) ~ 100ml £9.60 Bottle £35

Taylors Fine Ruby Port ~ 100ml £5.50 Bottle £35

Taylors 10 Year Tawny Port ~ 100ml £9 Bottle £50

**Coffee’s & Tea’s**

Americano ~ £2.50

***Why not make your coffee a liqueur coffee?***

***Add any liqueur from our bar.***

Plain Floater Coffee ~ £3.00

Latte ~ £2.95

Cappuccino ~ £2.95

Espresso ~ £2.75

Cafe Mocha ~ £2.95

Hot Chocolate £2.95

Pot of Tea for One ~ £1.95

Herbal Tea ~ £2.50