



Kaileigh & Guy Tasker; formally of The Three Crowns in Brinkworth, The Weighbridge Brewhouse, The Golden Swan and The Langley Tap welcome you to The Bell Inn, Purton Stoke.

Our goal; is to create classic British dishes with a twist and re-introduce you to some old favourites!

We hope you enjoy your meal.

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.

Please note a discretionary 10% service charge will be added to groups of 10 people or more.

STARTERS

Bowl Of Marinated Olives (V) £5

Famous Crispy Cheese Dumplings ~ With sweet chilli sauce. £6

Garlic Mushrooms ~ Creamy garlic mushrooms, served on a toasted baguette. (V) £7

Buffalo King Prawns ~ Beer battered king prawns served with a spicy buffalo mayo. £7.50

Lamb Scrumpets ~ Lightly breaded, slow cooked lamb bites, served with a minted garlic dip. £7

Chicken Liver and Brandy Pate ~ Served with crusty bread & butter. £7

MAINS

Lamb Shoulder ~ Slow cooked lamb, boned, rolled & sliced, served on a bed of herb & parmesan mash, finished with a red wine & redcurrant sauce. £24

Guy's Homemade Pie ~ Please see our pie board for today's pie flavour. Topped with puff pastry & served with triple cooked chips. £18

Beef & Black Pudding Stack ~ Medallions of fillet steak, griddle cooked pink, with slices of black pudding. Served with a mushroom & Madeira cream sauce. £27

King Prawn Jalfrezi ~ King Prawns is a spicy homemade curry sauce served with coriander rice, poppadom & mango chutney. £18

Bangers & Mash ~ A trio of pork sausages, on a bed of mustard mash, served with red wine gravy & topped with homemade beer battered onion rings. **£18**

Bell Inn Tartiflette ~ Layers of potato, herbs, onion and garlic in a creamy cheesy sauce topped with mozzarella & baked. Served with a side salad, baby onions and cornichons. **£18 (V)**

Pork Tenderloin ~ Medallions of pork, served with our hunter's sauce of; baby onions, mushrooms, smoked bacon & red wine. Finished with our famous crispy cheese dumplings. **£25**

Beer Battered Haddock ~ Beer battered haddock, served with minted pea puree, tartare sauce, triple cooked chips & a wedge of fresh lemon. **£18**

Pheasant Breasts ~ Two pheasant breasts, griddle cooked, finished in a rich sauce of smoked bacon, apricot, stilton & port. **£18**

(May contain shot)

Chilli and Tomato Risotto ~ Tossed in our homemade red pepper, chilli & tomato sauce. **£18 (V)** *Add King Prawns for £4*

Why not upgrade your chips?

~ Truffle & Parmesan Chips

~ Cheesy chips

~ Bell Inn Poutine ~ Chips topped with gravy & mozzarella

£2.50 per upgrade

FROM THE GRILL

Please note – all weights are approximate & uncooked.

8oz Fillet Steak £35

10oz Sirloin Steak £32

*Plus, your choice of one
accompaniment:*

~ Creamy Peppercorn Sauce OR

~ Rossini OR

~ White wine, Mushroom and Stilton

*Please ask if you would like your
sauce served separately.*

All served with triple cooked chips & seasonal vegetables.

SMALLER APPETITES

King Prawn Jalfrezi ~ King Prawns is a spicy homemade curry sauce served with coriander rice, poppadom & mango chutney. **£13**

Bangers & Mash ~ Two pork sausages, on a bed of mustard mash, served with red wine gravy & topped with a homemade beer battered onion ring. **£13**

Bell Inn Tartiflette ~ Layers of potato, herbs, onion and garlic in a creamy cheesy sauce topped with mozzarella & baked. Served with a side salad, baby onions and cornichons. **£13 (V)**

Pheasant Breast ~ A pheasant breast, griddle cooked, finished in a rich sauce of smoked bacon, apricot, stilton & port. **£13** (May contain shot)

Chilli and Tomato Risotto ~ Tossed in our homemade red pepper, chilli & tomato sauce. **£13 (V)**

SIDES

Crispy cheese dumplings £6

Beer battered onion rings £4.50

Bowl of seasonal vegetables £4.50

Extra sauce £2.50