

A drop of fizz to start?

Gls Prosecco £5.50

Gls Champagne £9

Free Wi-Fi available

'The Bell at West

Overton'

password : ilovethebell

While you decide....

Warm Beetroot and Spelt Bread with Honey Roasted Garlic £4.20

Add Olives £1

Starters

Spiced Roast Parsnip Soup with Crusty Bread	£5.95
Air Dried Ham with Fennel, Pickled Pear and Walnut Salad	£7.50
Loch Duart Smoked Salmon, Crème Fraîche, Pickled Cucumber & Toasted Brown Bread	£7.95
Tempura King Prawns, Courgettes, Peppers and Pickled Radish, Ginger & Tonkatsu Sauce	£7.95
Asian Style Duck Salad with Soy, Sesame and Peanut Dressing	£7.50
Local Beetroot & Goat's Cheese Salad with Hazelnuts and Pickled Onion	£7.50
Risotto of Chestnuts, Butternut Squash Parsley and Parmesan	starter size £7.25
	Main size Risotto, served with salad £14.95

Mains

Chicken, Chorizo Paella with Cornish Fish, Mussels, Prawns & Peas	£16.95
Twice Cooked Belly Pork with Fine Beans, Pork Stuffing, Apple Sauce and a Spring Onion Potato Cake	£18.95
Roast Rack of Lamb (<i>served pink</i>) with Fondant Potato, Ratatouille and Mange Tout	£21.95
Battered Cornish Fish with Chips, Crushed Peas and Tartar Sauce	£15.25
Roast Scottish Salmon with a Chickpea, Lentil & Pumpkin Dahl, Mint Yoghurt & Flatbread	£14.95
Grilled Venison Burger with Cheddar, Bacon, Relish and Fries	£13.50
Beef Bourguignon served with Roasted Celeriac and Savoy Cabbage	£16.95
Pan Roast Fillet of Cornish Brill with New Potatoes, Spinach, Cherry Tomatoes, Green Beans and Basil Dressing	£21.95
Game Pie with Spring Onion Mash, Savoy Cabbage and Peas	£15.95
Local Pork & Leek Sausages with a Chorizo, Pancetta, Butter Bean and Tomato Cassoulet	£13.95
Sauté Potato Gnocchi with Peas, Fine Beans, Mushrooms, Butternut Squash, Basil Oil and Parmesan	£14.25
Grilled Sirloin Steak with Marlborough Mushrooms, Peppercorn & Shallot Butter & Fries	£21.95

Sides

Chunky Chips or Fries with Sea Salt /New Potatoes /Peas & Beans /Green Salad £3.75 each

*Some of our dishes contain gluten, nuts, soya and other allergens.
Please bring any allergies to our attention when ordering. Thank you*

DESSERTS

Hot Chocolate Pudding with Chocolate Sauce and Salted Caramel Ice Cream <i>(Please allow 15 minutes cooking time)</i>	£8.00
Brioche & Butter Pudding, Apricot Sauce and Rum & Raisin Ice Cream	£7.25
Warm Blackberry & Almond Tart with Clotted Cream & Cassis Sauce	£7.25
Vanilla Pannacotta with Raspberries, Basil Wine and Biscotti	£7.25
Passion Fruit Mousse with Autumn Berries and Ginger Crumb	£7.25
Selection of Ice Creams with Clotted Cream Shortbread <i>(Choose 3 scoops: Vanilla, Rum & Raisin, White Chocolate, Raspberry Sorbet)</i>	£6.50

DESSERT WINES & PORTS

Add a **50ml taster** of dessert wine to any dessert for a special sweet treat!

	Half Bottle	125ml glass	50ml taster
Chateau de Juge, Cadillac, Bordeaux, France, 2011 <i>Concentrated apricot, honeycomb and floral aroma. An unctuous palate, oozing with peaches and honey with refreshing acidity</i>	£28.00	£9.35	£4.50
Elysium Black Muscat, California, 2014 <i>A brilliant crimson purple pudding wine with flavours of roses, hibiscus, and strawberries, Perfect with Chocolate!</i>	£25.00	£8.35	£4.00
Barros, Late Bottled Vintage Port, Douro, Portugal			£4.50
Barros, 10yr Old Tawny Port, Douro, Portugal			£5.00

COFFEE, TEA & CHOCOLATE

Americano	English Breakfast Tea
Cappuccino	Earl Grey
Latte	Peppermint Tea
Espresso	<i>Other Herbal & Fruit Teas</i>
Dbl Espresso	<i>available, please ask to</i>
Hot Chocolate	<i>see our selection</i>
Liqueur Coffee <i>(choose any liqueur)</i>	

A bit about our ingredients....

Here at The Bell, we are proud to serve you the best produce that the surrounding area has to offer.

Our meat is from Sumblers in Marlborough and Bartletts of Bath whilst our Pork is reared in Lacock by Dave at Downland Pigs.

The majority of the vegetables we use are grown here in Wiltshire.

All of our mushrooms are grown for us by Marlborough Mushrooms in Burbage and our fish is caught on day boats and delivered to us every morning by Flying Fish of Cornwall.

A big thank you also goes out to our green fingered locals, whose produce is regularly featured on our menu

*N.B. We do not add service charge to your bill. This is entirely at your discretion.
100% of tips are split equally between all those who cooked and served your meal.*