

Valentines Set Menu 2024

Today's soup, homemade sourdough and cultured butter (V) 7

Baked garlic and rosemary camembert to share, homemade sea salt focaccia and red onion compote (V) 18.5

Loch Duart salmon tartare, crème fraîche and avocado, crispy caper and bitter leaf salad 10

Saffron and mussel risotto with tomato dressing 9.5

Charcuterie selection board to share, bread, olives and celeriac remoulade 19

Crispy belly of local free range pork to share, apple sauce, salsa verde, roasting juices, triple cooked chips and green salad 38

Pan fried wild sea bass, crushed new potatoes, wilted kale and roasted celeriac, chive butter sauce 22

Slow cooked blade of beef with spinach, roast garlic mash and king oyster mushroom 24

Roasted loin of Atlantic cod with clam, potato and leek chowder, tarragon oil 22

Roasted chicory and stilton tatin with pickled walnut and grain mustard butter sauce, radish and pea shoot salad (V) 19

Dark chocolate fondant, pistachio ice cream, chocolate and pistachio soil 9

Salted caramel and cinnamon choux bun 8.5

Bramley apple and plum crumble with vanilla custard 8.5

selection of homemade ice creams and sorbets 2.25 per ball
ice creams - vanilla, chocolate, salted caramel
sorbets - peach, raspberry

The Bell Inn cheese selection, crackers and homemade quince jelly
£9.25 for 3, £11.50 for 4

(T)- traditional, (V)- vegetarian

single Gloucester - Simon Weaver, Stow in The Wold (v)
double Gloucester - Jonathan Crump, Standish (T)
Cotswold brie - Simon Weaver, Stow in The Wold (v)
Oxford blue - Oxford (T)
blue brie - Simon Weaver, Stow in The Wold (v)