

# THE BELL

“Apparently”

<b>Mesón</b>	Lighthouse Bakery breads, rapeseed oil & balsamic	£3
	Mixed spiced nuts	£3
	Gordal olives	£3.50
	Monroyo Serrano ham	£6
<b>Morsels</b>	Whitebait, lime & chive mayo	£4
	Cocktail sausages, mustard & honey	£4
	Halloumi bites, chipotle mayo (v)	£5
<b>Cheese</b>	Broad Oak cheddar	£4
	Burwash Rose	£4
	Brighton blue	£4
	Goodweald smoked cheddar	£4
	Cheese selection	£10
	All portions served with crackers and membrillo	
<b>Small</b>	Padron peppers, smoked cheddar, almonds & aioli	£6
	Black pudding Scotch egg, guacamole, tortillas	£6.50
	Soup of the day, Lighthouse Bakery bread	£6.50
	Fattoush salad - cucumber, heritage tomatoes, sumac, hazelnuts (v)	£7
	Chicken thigh, bravas sauce, pine nut persillade	£7.50
	Salmon ceviche, avocado, sea weed, yellow tiger's milk	£7.50
<b>Big</b>	Calf's liver anticucho, cauliflower, caramelized onion, Parma ham	£12
	Vegetable chaufa rice, 65° poached egg, mushroom, cashew nuts (v)	£13
	Harvey's ale battered fish, chips, mushy peas, tartare & lemon	£13.50
	The Bell's chuck steak burger, cheddar, bacon, Lovers chips	£14
	Whole Sea Bream, peas, fennel, pistou	£16
	Ribeye steak, chimichurri & Lovers chips	£23
	Vacio steak to share (800g – 1k) salad, chips	£35
<b>Special</b>	Spicy roast chicken to share, jalapeño mayo, salad, roasted new potatoes	£25
<b>Sides</b>	Lovers chips	£3
	New potatoes	£3
	Market salad	£3
	Market vegetables	£4
<b>Sweet</b>	Tonka bean panacotta, chocolate and honeycomb	£6.50
	Pistachio parfait, summer berries	£6.50
	Sticky toffee pudding, vanilla ice cream & caramel sauce	£6.50
	Scoop of home made ice cream – vanilla, chocolate, salted caramel	£1.50
	Scoop of home made sorbet – mango, coconut, raspberry	£1.50

*Please make us aware of any food intolerances or allergies when you order*



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## Our Local Suppliers

We celebrate local produce in all its natural glory; knobbly potatoes and twisty carrots from a farm down the road; cream that's travelled less distance to get here than a cow wanders in an afternoon, and meat that has had the sunshine on its back.



**Betty's Ladders**  
Sarah Ward's Lamberhurst based business combines her two loves in life - puddings and cocktails, here blended to create very grown up, alcoholic ice cream.



**Matt's Farm**  
This Kentish family farm has been going since the early 1900s. Now Matt, Avril and their son Ed grow over sixty different crops.



**The Old Dairy Brewery**  
The Old Dairy Brewery based just off the High Street in Tenterden use locally sourced ingredients to create an interesting variety of beer styles.



**Moe's Fine Foods**  
Moe's is a supplier and distributor of everyday and luxury foods, delivering across the south east from their base in Hawkhurst.



**Maynard's Farm**  
A farm set on the slopes overlooking Bevil Valley, the Maynard family provide the very best in soft fruits, apple puffs, cherries and plums.



**Harvey's Brewery Leaves**  
Harvey's Brewery is renowned for its wonderful range of traditional unpasteurised cask ales known as the champagne of beers.



**Cooper's Farm**  
Cooper's Farm is about three miles from the Bell. The pork is from Oxford Sandy & Black pigs that muffle about happily in natural woodland.



**Spire Farm Eggs**  
Carol and Jeremy Richardson's chicken range free around their farm on Withersden Hill and produce happy eggs.



**The Traditional Cheese Dairy**  
Using milk from local farmers and traditional methods, The Dyballs make a range of cows' and goats' milk cheeses just down the road in Stonegate.



**Newington Estate**  
Game doesn't get more local than this. A shooting estate just down the bottom of the hill supplies seasonal birds and other game.



**Lighthouse Bakery**  
A small, artisan bakery situated near Bodiam Castle and a shop, just next door. Their bread is made using traditional methods with no artificial enhancers or chemical improvers.



**PH Fish**  
Paul Hodges has 30 years' experience of fishing out of Rye as part of a small day boat fleet that fish sustainably in our local waters.



**Coyne Butchers**  
A family butchers, now in its fifth generation, based in Bechill.