

THE BELL

“Apparently”

At **THE BELL** we proudly embrace culture, people and passion for food

Aperitif

Cider “n” Black
Blackberries, Belvedere vodka, Orchard Pig cider £11.50

Nibbles

Lighthouse Bakery breads, rapeseed oil, balsamic £3 (V)
Gordal olives, chilli, pickle garlic £4.50 (V)
Jamón serrano, bread, honey £7.50
Cocktail sausages, whole grain mustard & honey £5
Japanese spice “Togarashi” whitebait, piquillo pepper mayonnaise £6.50

Starters

Seasonal vegetable soup, lighthouse bakery bread £ 6.50 (V)
Baked Provolone cheese, dressed tomatoes with sumac, marjoram, seeds £7.50 (V)
Smoked fillet of beef carpaccio, mustard ice cream, pickles, soy, seaweed, croutons £12
Daikon kimchi salad, feta cheese, cucumber, spring onion, black sesame £7 (V)
Prawn aguachile, passionfruit, onion, chia seeds £10

Classics

Chuck steak burger, bacon, cheddar, chips £15
Harvey’s battered fish & chips, peas, tartare sauce, lemon £15

Mains

Baked corn rice, baby corn, chipotle, quail egg, chilli oil £14.50 (V)
Rump of English lamb, golden beetroot, Puy lentils, apricot, spinach £19
South coast whole plaice, garlic, white balsamic, Spanish paprika, lemon £15
Slow cooked duck breast, spiced red cabbage & apple purée, broccoli, prunes £19
Rib eye of beef 280gr, chimichurri sauce, chips £25

Sides

Confit potatoes £3 (V)
Market salad £3 (V)
Hand cut chips £4
Market vegetables £4 (V)

*Please make us aware of any food intolerances or allergies when you order
A discretionary service charge of 10% will be added to your bill, 100% of which is distributed amongst the team.*

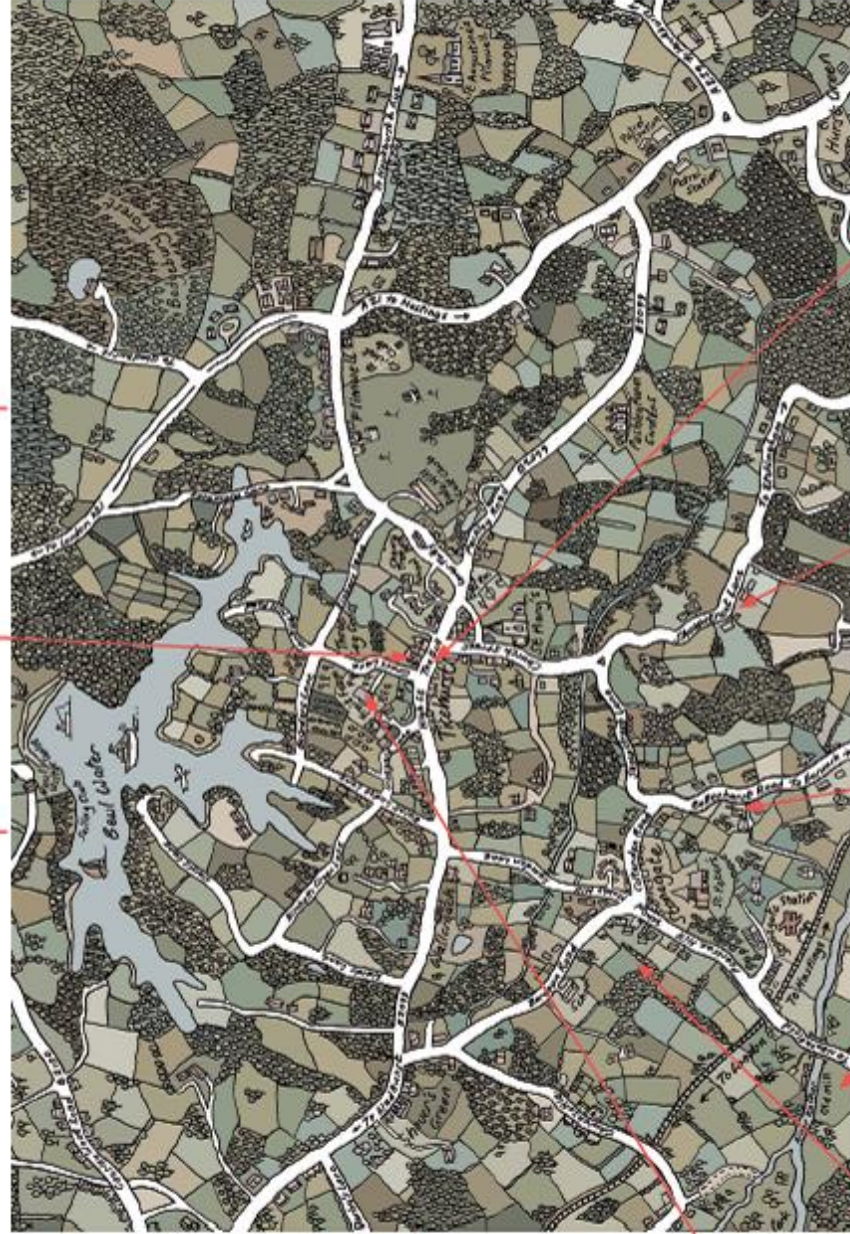


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Our Local Suppliers

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.



Boozy Lollipops
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.



Watts Farm
This Kentish family farm has been going since the early 1900s. New Milk, Avri and their sco Ed grow over sixty different crops.



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



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



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



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



Coopers Farm
Coopers Farm is about three miles from the Bell. The pork is from Oxford Sandy & Black pigs that snuffle about happily in natural woodland.



Spice Farm Eggs
Carol and Jeremy Richardson's chickens 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 Dydalls make a range of cows' and goats' milk cheeses just down the road in Stonegate.



Norfolk 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.



Lightfoot's 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.

Cornish Butchers
A family butchers, now in its fifth generation, based in Bechtill.