

# THE BELL

"Apparently"

<b>On</b>	Lighthouse Bakery breads, rapeseed oil, balsamic	£3
<b>Arrival</b>	Mixed spiced nuts	£4
	Gordal olives	£4
	Jamón Serrano and Lighthouse Bakery breads	£7.50
<b>Morsels</b>	Cocktail sausages, honey mustard	£4
<b>Small</b>	Soup of the day, Lighthouse Bakery bread	£6.50
<b>Plates</b>	Padron Peppers, smoked aubergine, Sussex Charmer	£7
	Baked provolone cheese, almonds, pumpkin, honey	£7
	Salmon ceviche, avocado, tiger's milk, rice cracker	£7.50
	Prawns, aioli, lemon, bread	£9
<b>Large</b>	Vegetable chaufa rice, 65° poached egg, courgette, spicy broad beans	£13.50
<b>Plates</b>	Harvey's ale battered fish, Lovers chips, mushy peas, tartare sauce, lemon	£14
	The Bell's chuck steak burger, cheddar, bacon, Lovers chips	£14
	Lamb rump, Maris Pipers, saltado	£17
	Ribeye steak, chimichurri, Lovers chips	£23
<b>Special</b>	Pork yakitori, yuzu, togarashi	£8
	Chicken, romaine lettuce, onions, Caesar dressing	£10
	Cote de Porc, cauliflower, spring onions, Pedro Ximenez prunes	£17
	Whole corn fed chicken to share, chips, salad	£34
<b>Sides</b>	Confit potatoes	£3
	Market salad	£3
	Lovers chips	£4
	Market vegetables	£4

*A discretionary service charge of 10% will be added to your bill, 100% of which is distributed amongst the team.*

*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.



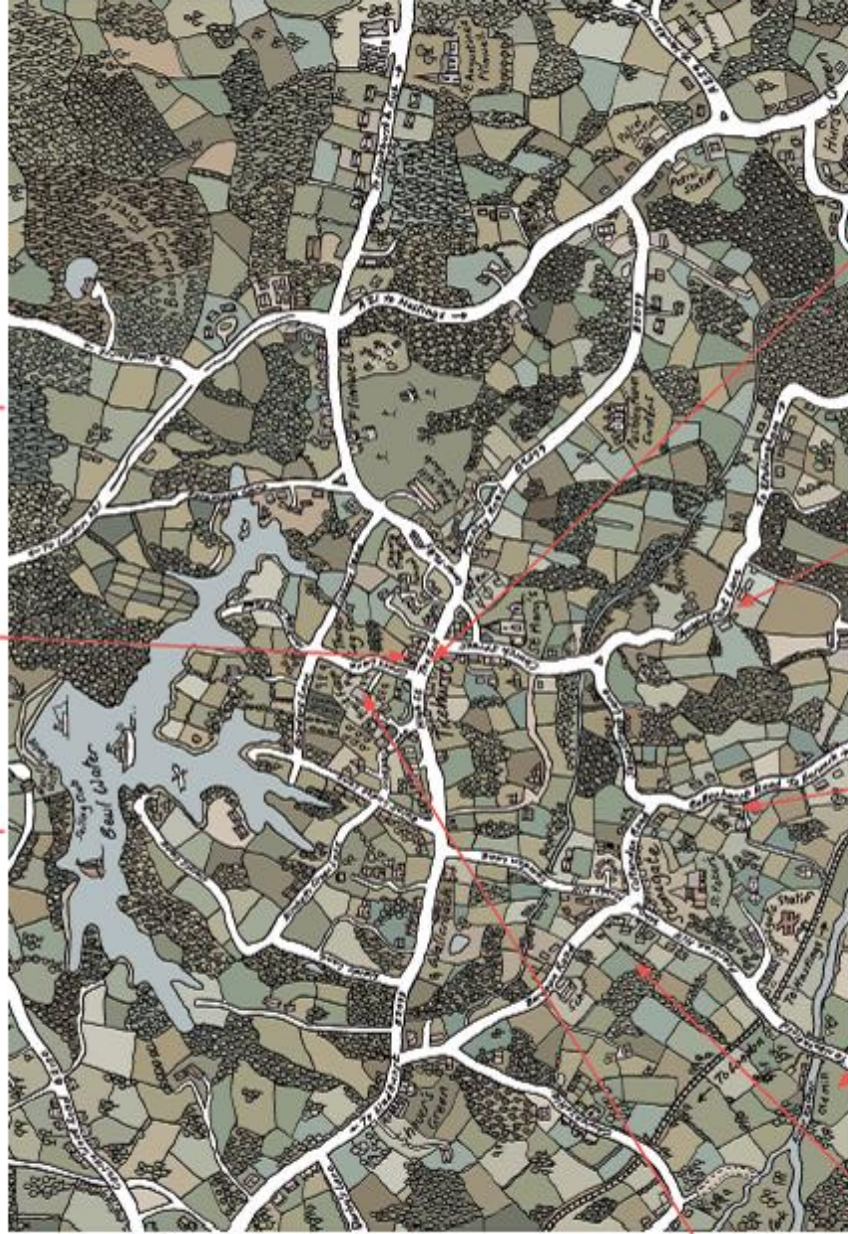
**Maynard's Farm**  
A farm set on the slopes overlooking Bevil Valley, the Maynard family provide the very best in soft fruits, apples pears, cherries and plums.



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



**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.



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