

THE BELL

“Apparently”

We embrace culture, people, food and community. As you enjoy our hospitality, we are suggesting a discretionary donation of £1 per table to be donated to Nourish Community Foodbank, who cover our area. The Bell will match every £1 donated to help feed those in our community in real need.

Aperitif

Classic Cuvée, Tickerage, Blackboys, 2014 / 8.5

A delicious, rounded English sparkler, made on a small vineyard about 12 miles away

Wine of the Moment

Finca Las Moras, Seremos Malbec Rosé, San Juan, Argentina / 24.75

An intense, balanced wine with aromas of red fruit and notes of cherry and plum and good acidity

Rustic bread, charcoal butter, smoked sweet paprika, oil / 4

Olives, chilli, garlic / 4.50

Jamon serrano, tomato, croutons / 9

Whitebait, katsu mayo, chilli salt, lime / 7

Asparagus, 65°c egg, aromatic coconut, quinoa furikake / 8

Chuck burger, streaky bacon, pickles, pimiento mayo / 12

BBQ hispi cabbage, ajo blanco, sesame seeds / 7.5

Catch of the day, fennel, orange, pink pepper / 22

5 spice chicken, bomba rice, banana leaf / 17

Rib eye Asado, spring onions, chimichurri, soy jus / 24

Baby potato “chorreadas” /4

Market leaves, mustard dressing /4

Fries, tajin / 3.5

Tonka bean panna cotta, rhubarb, charcoal meringue / 7

Caramelised banana, dulce de leche, chocolate / 7

Cheese selection, crackers, chutney /12.50

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.

