

# THE BELL

"Apparently"

## THE GARDEN LUNCH MENU

'DE JOUR'

### To Graze

*Chef's Signature Guinness Rolls, House Cultured Butter, Marmite Butter, Olives, Scotch Egg of the Day ~ £12*

### Ample Generous

*Chef's Toastie of the Day*

£7

*House Smoked Chalk Stream Trout, Herb & Lemon Cream Cheese, Fresh Herbs*

£8

*Breaded Whitebait, Tartar Sauce*

£8

*Feta, Watermelon, Cashew Nuts, Cucumber, Wild Fennel Herb, Mint & Lime Dressing (VG)*

£8

£13

*'Chicken Caesar', Parmesan, Gem Lettuce, Croutons, Crispy Onions*

£9

£14

*Nicoise Salad, Soft Boiled Egg, Tomatoes, Olives, French Beans, New Potatoes (V)*

£7

£12

*Beef Burger, Sussex Cheddar, Young Gem Lettuce, Caramelised Onions, Celeriac Remoulade, Garlic & Chive Mayo, Brioche Bun*

£14

*Beetroot Burger, Goat's Cheese, Young Gem Lettuce, Caramelised Onion, Celeriac Remoulade, Garlic & Chive Mayo, Brioche Bun (V)*

£13

*Salmon Fish Pie, Buttered Mash Potato, Summer Vegetables*

£14

*Garlic King Prawns, Tomato, Basil, Courgette, Cous Cous*

£14

*Mild Lamb Curry, Steamed Basmati Rice, Naan Bread*

£14

*Mild Lentil Curry, Steamed Basmati Rice, Naan Bread (V)*

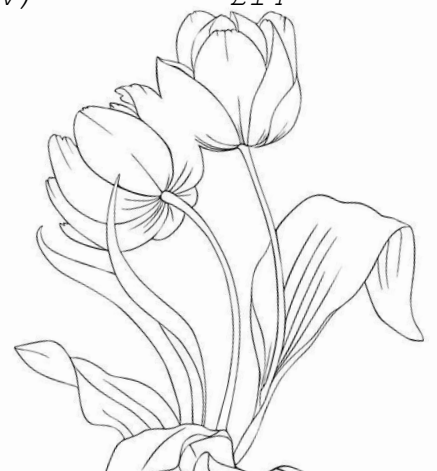
£14

### Sides ~ All £5

*Fries (VG)*

*Summer Vegetables (V)*

*Coleslaw (V)*



# THE BELL

"Apparently"

## Some of our Suppliers

Park Farm

Trenchmore Farm

Fletchers Flock

Maynard's Farm

Chapman's Fish

Thornicrofts Fruit & Veg

Handcross Butcher's

Maws Foods

Cheeseman

Birchden Asparagus

J.J Cocoa

