

THE BELL

"Apparently"

Titbits

For two to share (v)			£12
Guinness and treacle loaf, house cultured butter, Marmite butter, olives, Parmesan croustade (d, g, e, m, s, n)			
House Toastie (v)	£12	Cocktail Sausages	£7
Winterdale cheese, Branston pickle (d, g, s)		Honey mustard (g, m)	
Mini Chorizo	£7	Padrón Peppers (v)	£6
Romesco sauce (g, s, n)		Smoked rock salt, confit garlic aioli (e, m, v)	
Crispy Whitebait	£6		
Tartare sauce (g, e, f, s)			

Starters

Broccoli & Asparagus Soup (v)			£9.50
Focaccia croutons, herb oil (d, g)			
King Prawn Cocktail			£13
Marie Rose sauce, baby gem, avocado, dill, cucumber, spring onion (sf, g, e, m, s, c, sy)			
Whipped Goats Cheese (v)			£10.50
Heritage beetroot salad, beetroot purée, toasted seeds (s, d)			
Crispy Confit Duck Leg Salad			£13/£18
Watermelon, spiced cashews, sesame seeds, hoisin dressing (g, s, m, ss)			
Fresh Pea & Shallot Tortellini (v)			£12/£19
Garden peas, asparagus & wild garlic pesto, feta (d, e, g, n)			
Smoked Tofu (vg)			£10
Peas, kale, puffed wild rice (s)			

Mains

Cumberland Sausage Wheel			£18
Rosti potato, black garlic ketchup (g, s, d)			
Beer Battered Haddock			£19.50
Salt & vinegar chips, crushed peas, curry sauce, tartare sauce (d, g, e, l, m, f, s, c, sy)			
Fillet of Stone Bass			£26
Pink Fir potato, asparagus, garden peas, salmon roe velouté (d, c, s)			
Halloumi Burger (v)			£17.50
Toasted brioche, baby gem lettuce, garlic mayonnaise, fries (d, g, e, m, s, c, sy)			
Beef Burger			£19.50
Two patties, melted cheese, mustard & gherkin burger sauce, lettuce, toasted brioche, fries (d, g, e, m, s, c, sy)			
Honey Roasted Ham			£17.95
Fried eggs, chunky chips (s, e)			
Steak, Ale and Mushroom Pie			£20
Mashed potato, brassica vegetables, gravy (d, g, e, m, s, c, sy)			

Sides

Fries (vg)	£5	Mixed Greens (v)	£5
Mixed Leaf Salad (vg)	£5	Sweet Potato Fries (v) (g)	£5

Desserts

Apple Crumble	£9	Vanilla Creme Brulée	£9
Vanilla ice cream (d, e, s)		Mango sorbet (d, g, e, s)	
Plate of Sussex Cheeses	£14	Sticky Toffee Pudding	£9
Chutney, cornichons, grapes, crackers (n, d, g, m, s, c)		Butterscotch sauce, vanilla ice cream (d, g, e, s)	
Dark Chocolate Crémeux	£9		
Gram cracker, hazelnuts, soft toffee sauce, honeycomb ice cream (d, s, c, sy)			
Selection of Ice Creams & Sorbets	£8		
3 scoops			



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We embrace culture, people, food, and community.

As you enjoy our hospitality, we are suggesting a discretionary donation of 50p per table to be donated to The Burnt Chef Project.

Launched in May 2019 The Burnt Chef Project was setup with the sole intention of eradicating mental health stigma within hospitality

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

Please be aware that some ingredients may contain traces of allergens. Kindly inform staff of all allergies and intolerances.

KEY: d - Dairy, g - Gluten, e - Eggs, m - Mustard, f - Fish, s - Sulphites, c - Celery, sf - Shellfish, n - Nuts, l - Lupin, sy - Soy, v - Vegetarian, vg - Vegan, ss - Sesame

