

Menu

THE BELL



TYDBITS

Padron Peppers (v) 8 <i>Smoked sea salt, turmeric aioli</i> <i>(s, m, e, sy)</i>	Sourdough Baguette (v) 8 <i>Olive oil, homemade butter, hummus</i> <i>(g, d, c, s, sy)</i>	Barbequed Chicken Wings 8 <i>Salt & Pepper, BBQ Glazed</i> <i>(s)</i>
Olives (vg) 6 <i>Grilled vegetables</i> <i>(s, c, sy)</i>	Crispy Squid 8 <i>Sweet chilli, coriander</i> <i>(g, s, c, m, sy, mc)</i>	

SMALL PLATES

Watermelon Carpaccio 12 <i>Marinated feta, cured ham, pesto</i> <i>(d, s, n)</i>	The Bell Caesar Salad (v) 10 <i>Croutons, parmesan</i> <i>(g, d, e, s)</i>	Burrata (v) 12 <i>Heritage tomatoes, black olive pesto</i> <i>(s, d, g)</i>
Soup of the day (v) 9 <i>Croutons, chive oil</i> <i>(d, g)</i>	Tuna Tartare 12 <i>Avocado emulsion, radish, sesame seed</i> <i>(f, ss, s, e)</i>	Crispy Duck Leg Salad 13 / 19 <i>Watermelon, spiced cashew nuts, hoisin sauce</i> <i>(s, n, g, m, ss)</i>
Quinoa, Fregola Salad (v) 11 <i>Pickled beetroot, broad beans, puffed rice, bee pollen</i> <i>(g, s)</i>		

BIG PLATES

FROM THE PARILLA GRILL

Marinated Pork Chop 24 <i>Chargrilled on The Big Green Egg</i> <i>(m)</i>	Cauliflower Steak (vg) 21 <i>Chimichurri, roasted cauliflower puree</i>	Corn Fed Chicken Breast 26 <i>Butterflied with garlic, rosemary</i>
Beer Battered Haddock 21 <i>Chunky chips, tartare sauce, peas</i> <i>(s, g, sy, e)</i>	Grilled Tiger Prawns 24 <i>Chorizo, garlic, bouillabaisse</i> <i>(s, c, sy, sf, f, mc, cr)</i>	Monkfish Tail 27 <i>Tandoori spiced</i> <i>(f, d)</i>

PIZZA FROM THE WOOD FIRED PIZZA OVEN

The Village Classic (v) 13 <i>Mozzarella, basil, Parmesan</i>	
The Foragers Feast (v) (can be made vg) 15 <i>Goat's cheese, pumpkin seed pesto, caramelised onions, wild mushrooms</i>	
The Furnace 17 <i>Bocconcini, chorizo, peperoni, bell peppers, chilli, onion chutney</i>	
The Bell Ringer 18 <i>Chicken, bacon, Caesar dressing, sweetcorn, soft herbs</i>	

ON THE SIDE

Fries, Chunky Chips (vg) 6	
Grilled Asparagus (v) <i>Labneh dressing (d)</i>	
Cous Cous Salad (v) (g, sy, m)	
Heritage Tomato & Red Onion Salad (v) (m) <i>Vinegarette dressing</i>	
Romaine Lettuce Salad (v) (d,e) <i>House ranch dressing</i>	
New Potato Salad (vg) (m, g) <i>Wholegrain mustard, mayonnaise, crispy onions</i>	

BURGERS FROM THE GRILL *served with fries* 20

Beef <i>Beef patties, melted cheese, gem lettuce, burger sauce</i> <i>(g, e, m, d)</i>
Buttermilk Chicken <i>Caesar dressing, baby gem lettuce, parmesan</i> <i>(g, e)</i>
BBQ Pulled Mushroom (vg) <i>Baby gem lettuce, barbeque sauce, gherkin</i> <i>(g, ss, m, s)</i>
Grilled Haloumi (v) <i>Sweet chillies, red onion jam, gherkin, baby gem</i>

SWEET ENDINGS 9

Chocolate Mousse (d, e, s) <i>Caramelised white chocolate, passion fruit</i>	
Lemon Tart (e, g, s, d) <i>Raspberry, short bread biscuit</i>	
Selection of Three Cheeses (g, d) <i>Crackers, grapes, chutney</i>	
Vanilla Cheesecake (d) <i>Rhubarb Compote</i>	
Classic Arctic Roll (d, e, g) 0.70p <i>A nod to The Bell's early days – this retro favourite is accompanied with honeycomb straight from Richard's garden</i>	

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, p – Peanuts, cr – Crustaceans, mc – Molluscs



As you enjoy our hospitality, we invite you to add a voluntary charity donation of 50p per table, which goes directly to Meningitis Now

Please note: a discretionary 10% service charge will be added to your bill, with 100% distributed amongst our team

THE BELL



COCKTAILS ~ All £10

Tails Passionfruit Martini

Passionfruit, Vodka, Vanilla

Tails Espresso Martini

Vodka, Coffee Liqueur, Espresso

Bloody Mary

Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Celery Salt

Negroni

Mousehall Gin, Campari, Martini Rosso

Old Fashioned

Makers Mark Whiskey, Angostura Bitters, Sugar

Thunder N' Lime

Kraken Dark Rum, Ginger Beer, Lime

Pineapple Rum Spritz

Captain Morgan Spiced Rum, Pineapple Juice, Lime, Soda

WINE BY THE GLASS	175ml	250ml	Bottle
Corney & Barrow Blanc	6.55	9.35	27.30
Sanziana Pinot Grigio	7.75	11.00	35.50
Picpoul de Pinet	8.65	12.10	37.00
Vidal Sauvignon Blanc	8.25	11.80	34.50
La Muse Chardonnay	8.20	11.70	35.50
~			
De Luca Extra Dry Prosecco ~ 8.00 125ml			42.00

	175ml	250ml	Bottle
Corney & Barrow Rouge	6.75	9.60	28.00
Pasari Merlot, Banat	8.35	11.90	37.70
La Muse Pinot Noir	9.05	12.95	37.65
Chamuyo Malbec	9.35	12.95	38.85
50/50 Rioja	9.70	13.75	40.00
~			
Sanziana Pinot Noir Rose	8.20	11.70	33.60
Mirabeau Rose	8.20	11.70	36.50

LOCAL ENGLISH WINES

Hidden Spring Bacchus Bottle - 37

Bright and vibrant with aromas of elderflower, nectarine, pear, and peach, a lively minerality and flavours of fresh lime zest, grapefruit and stone fruit layers.

Oastbrook Estate Pinot Blanc Bottle - 43

The wine presents a lemon/light gold colour, a generous bouquet of ripe pear, peach, honeydew melon, grapefruit and hints of quince followed by well-defined and complex fruit characteristics, fresh crisp acidity and minerality with plenty of character on the palate.

Oastbrook Estate Chardonnay Bottle - 53

The wine presents a light gold colour, a delicate bouquet of yellow plums, nectarine, pear drops, gooseberry, honeysuckle and ripe figs and hints of vanilla and spice.

Hidden Spring Rose Bottle - 37

Celebrating summer with aromas and flavours of strawberries and cream, morello cherries, raspberries and marzipan. Sunshine in a glass!

LOCAL ENGLISH SPARKLING WINES

Chapel Down Rose 125ml - 10.50 Bottle - 62

A classic blend of Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc, this delicate rosé sparkling wine has aromas of redcurrant, citrus and wild strawberry.

Hidden Spring Blanc de Noirs 125ml - 9.90 Bottle - 59

A sumptuously rich nose of toasted brioche accompanies a subtle salinity that runs through to the palate, which consists of fine bubbles and a persistent mousse. Notes of fresh raspberry and Morello cherry work alongside developed flavours of pastry and toasted almonds which harmoniously round off this deliciously balanced wine.

Domaine Evremond Bottle - 78

The first edition of the Classic Cuvée comes from Domaine Evremond's original plots, across two vintages. The intention was to create a cuvée that expresses the heart and soul of Domaine Evremond. The Kentish terroir, with its chalky soils and oceanic influence, is translated through the wine's mineral profile and tangible precision

BEERS

Kronenbourg 1664 5.0% or 0%	6.20 / 6.10
Estrella Damm 4.6%	6.80
Poretti 4.8%	6.60
Ken's Lager 4.8%	5.00
Lakedown Silver Lake 4.8%	6.60
Hob Goblin IPA 5.0%	6.80
Henry Weston's Cider 5.2%	6.20
Guinness Irish Stout 4.2%	6.90
Harvey Best Bitter 4.0%	6.00

SOFTS

Draught Pepsi	4.00
Draught Pepsi Max	4.00
Draught R Whites Lemonade	4.00
Coca Cola	2.75
Coca Cola Zero	2.75
Frobisher's Fruit Juices Pineapple, Mango, Cranberry, Orange, Tomato	3.50
Maynard's Apple Juice	3.90
Ginger Ale / Ginger Beer / Tonics	3.45
Bottlegreen Elderflower Presse	3.50

