

Sweet Ending

Eton Mess

Locally grown summer berries, whipped cream, basil granita *(d, e)*

Chocolate

Hazelnut filled mini donuts, crèmeux, vanilla ice cream *(g, d, e, n)*

Sussex and Kent Cheese Plate

Chutney, crackers, grapes *(d, g, m, s, c, n)*

Lemon Posset

Locally grown raspberries, thyme, raspberry sorbet *(d, s, sy)*

Ice Cream & Sorbet

Selection of 3 scoops *(d, g, e, sy, n)*

£9

£9

£12/£15

£9

£9

Coffee / Digestif / Fortified Wine

Americano

£3

Sauternes

£6

Espresso

£3

Graham LBV Port

£5.20

Cappuccino

£3

Espresso Martini

£11

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

Summer Menu



We are committed to always using local **and seasonal produce**, a philosophy deeply ingrained in our culinary approach. Head Chef Oliver Joyce emphasizes sourcing ingredients that reflect the rich bounty of Sussex and the "Garden of England". Sourcing meat from Fletcher's Flock to getting the freshest fish possible from the boats in Rye and Hastings and procuring the delicious fruits and veg from Maynard's farm.

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

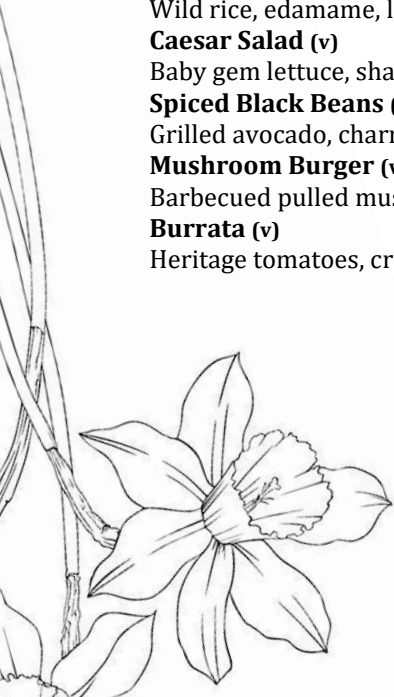
A discretionary service charge of 10% will be added to your bill, 100% of which is distributed amongst the team.

Titbits to nibble

Nocellera Olives (vg)	£6
Charred vegetables, herbs <i>(s)</i>	
The Bell's Homemade Bread (v)	£6
Flavoured butters <i>(d, g)</i>	
Marinated Bocconciani (v)	£7
Mini mozzarella balls, fresh herbs <i>(d, s)</i>	
Roasted Mini Chorizo	£7
Romanesco sauce <i>(g, s, n)</i>	
Padron Peppers (v)	£6
Smoked sea salt, garlic aioli <i>(e, s)</i>	
Charcuterie Board	£18
Cured meats, pork pie, olives, hummus, toasted flat breads <i>(s, g, m, d)</i>	

From the garden

Quinoa Salad (vg)	£9
Wild rice, edamame, leaves, cherry tomatoes, smoked almonds <i>(s, n)</i>	
Caesar Salad (v)	£12
Baby gem lettuce, shaved Parmesan, croutons <i>(d, s, g, e)</i>	
Spiced Black Beans (vg)	£9
Grilled avocado, charred sweetcorn, chilli, lime, coriander <i>(s)</i>	
Mushroom Burger (v)	£18
Barbecued pulled mushroom, cheese, burger dressing, fries <i>(g, e, d, s)</i>	
Burrata (v)	£11
Heritage tomatoes, croutons, kalamata olives, herb oil <i>(d, g, s)</i>	



From the sea

The Bell Prawn Cocktail	£13
Baby gem, avocado, cucumber, dill, spring onion <i>(s, g, sf, e, m, sy)</i>	
Salt & Pepper Squid	£8
Ginger, coriander, lime <i>(g, sf)</i>	
Whole Sea Bream	£18
Fresh herbs lemon, garlic <i>(d, f)</i>	
Grilled Octopus	£13
Chorizo, new potatoes, caper berries, harissa <i>(sf, s, d, c)</i>	
Beer Battered Haddock	£19.50
Salt & vinegar chips, peas, tartare sauce <i>(g, f, e, s, c, sy)</i>	
Hot Smoked Salmon	£14
Grilled flat bread, cumin, cucumber, dill yoghurt <i>(d, g, f, s)</i>	

From the farm

Beef Burger	£19.50
Melted cheese, gem lettuce, gherkin, burger sauce, fries <i>(d, g, s, c, m, e, sy)</i>	
Pork Burger	£19.50
Pulled pork, chorizo, gem lettuce, gherkin, harissa dressing, fries <i>(d, g, s, c, m, e, sy)</i>	
Chicken Breast Schnitzel	£19
Caesar salad, Parmesan cheese, croutons <i>(d, g, s, e)</i>	
Bratwurst	£16
Brioche roll, mustard, ketchup, crispy onions, fries <i>(d, g, c, m)</i>	
Barbecued Half Chicken	£21
Honey glazed, charred lemon, house salad <i>(s, g, c, m)</i>	

A bit on the side...

Fries (vg) <i>(g)</i> / Chunky chips (vg) <i>(g)</i> / Sweet potatoes fries (v) <i>(g)</i>	£5
BBQ corn on the cob, garlic butter and herbs (v) <i>(d)</i>	£6
Charred cauliflower, toasted cumin and lemon (v) <i>(vg)</i>	£6
New potato salad, blue cheese & crispy bacon <i>(e, d)</i>	£6

