

THE BELL



Menu

TYDBITS TO NIBBLE

Small plates, big flavours. A little something to start the story, share with the table or keep all to yourself. The kind of plates that disappear all too easily while you decide what to order next.

Nocellera Olives (vg) (s, m) 6
With charred vegetables and fresh herbs

The Bell's Daily Homemade Bread (v) (g, d, n) 6
Served warm with flavoured butters

Guinness Glazed Cocktail Sausages (sy, g) 8

Padron Peppers (v) (e, g) 6
Smoked sea salt and punchy garlic aioli

Mini Lamb Koftas (d, g, sy) 8
Cucumber, cumin yogurt

FROM THE FARM

We like our meat well-raised and full of flavour. It comes from farmers and butchers who honour the land - and who care about what an animal eats and how it's treated. We choose it for its taste and origin, then cook it simply and well - because good meat doesn't need dressing up to impress.

Ham Hock Croquette (d, s, c, m, e, sy) 11
Mustard aioli

Black Pudding Bon Bons (g, s, c, m, sy) 8
Apple purée, apple salad, sage leaf

Venison Burger (d, g, s, c, m, e, sy) 19.50
Melted monetary jack cheese, gem lettuce, celeriac remoulade, fries

Featherblade of Beef (d, g, s, c, m, sy) 26
Creamed potato, braised shallots, crispy onion

Pan Roasted Chicken Breast (d, s, c, m, sy) 23
Rosti potato, glazed carrot, cauliflower purée, jus

FROM THE SEA

The tide writes our menu. We take the day's catch from small-boat fishers and market traders who know these waters like old friends - scaling, filleting, and sending it to us before the salt's even dried. Sometimes it's from the early-morning bustle at the market, sometimes from the hands of a third-generation fishmonger raised in Hastings with saltwater in his blood. However it arrives, it's chosen for freshness, seasonality, and sustainability. You're eating the coast, not just the fish.

Crispy Whitebait (g, f, e, s) 7
Tartare sauce, charred lemon

The Bell Prawn Cocktail (s, g, sf, e, m, sy) 13
A classic, Bell-style with baby gem, avocado, cucumber, dill, spring onion

Beetroot Cured Salmon (f, g, d) 12
Croutons, cumin whipped cream cheese

Beer Battered Haddock (g, f, e, s, c, sy) 19.50
Salt & vinegar chunky chips, peas, tartare sauce

Pan Roasted Fillet of Hake (d, f, c, s) 23
Slow braised lentils, wild mushroom, root vegetables, pancetta

FROM THE GARDEN

Our fruit and veg come from people who speak nature's language. Market traders with a knack for finding the best of the day, and family fruiterers whose roots run deep in Sussex soil. Expect heritage leaves and just-picked orchard fruit in autumn, crisp greens in winter, and sun-kissed tomatoes and courgette flowers in summer. When the mood and the weather call for it, we reach further afield for Mediterranean gems that taste like holidays you haven't taken yet.

Soup of the day (d, g, n) 11.50
Homemade bread and cultured butter

Salad of Grilled Carrots (v/vg) (d, s, n) 11
Manchego cheese, orange, maple syrup, pecans, golden raisins

Roast Butternut Squash (v) (s, n, d) 12
Fresh coconut, radicchio, endive, feta, pomegranate

Aubergine Schnitzel (v) (g, s, e) 17
Panzanella salad, herb oil, croutons

A BIT ON THE SIDE

Because sometimes the extras steal the show.

Fries (vg) / Chunky Chips (vg) / Sweet Potato Fries (v) 5

Honey Roasted Heritage Carrot (vg) 6

Winter Slaw (v) 6

Confit Cabbage & Ham Hock 6

The Bell's House Side Salad (vg) 6

WOOD FIRED SOURDOUGH PIZZA

Billy the Buffalo 12
Mozzarella, basil, Parmesan

Goat atop a Wooded Hill 14
Goat's cheese, pumpkin seed pesto, caramelised onions, mushrooms

The Furnace 15
Bocconcini, chorizo, bell peppers, chilli, onion chutney

The Garden Glaze 13
Vegan feta, mushroom, grilled courgette, balsamic glaze

The Farrier 16
Honey glazed chicken, smoked bacon, olives, cherry tomatoes, rocket, sriracha dressing

Please be aware pizza orders may not come out at the same time as the rest of the food order on your table, due to different cooking times.

All pizza bases contain gluten. Pizzas may contain traces of allergens. Please make us aware of any food intolerances or allergies when you order.

Pizza availability depends on a favourable forecast.

CHEESE

Our cheese board is a love letter to the curd. It’s a changing cast of local treasures from Sussex and Kent, rubbing shoulders with bold, beautiful finds from further afield. We like to mix the soft with the hard, the nutty with the stinky - because a little drama goes a long way.

Sussex & Kent Cheese Plate *(d, g, m, s, c, n)* 12 / 15
A hand-picked selection served with chutney, crisp crackers, and grapes

At The Bell,
every dish starts with
a story. We work with people
who know their craft inside out and
care as much about how something is
grown, caught, or made, as we do about
how it’s cooked.

From the tide to your table, our fish comes from
small-boat fishers and market traders who know the
waters like old friends - the kind who can tell you the
day’s catch before the sun’s even up.

From field to fork, our fruit and vegetables are chosen by
growers and traders who speak fluent season - heritage leaves,
orchard fruit and the odd sun-ripened gem from further afield
when the mood calls for it. From farm to flame, we choose well-raised
meat from farmers and butchers who honour the land and the life it gives,
selecting each cut for its flavour and sustenance.

Our cheese boards mix local treasures from Sussex and Kent with bold characters from
across Britain and beyond - because every good cheese plate calls for a little drama. And for
sweet endings, we follow the seasons and our own mischief - from berries picked nearby to
honeycomb spun in
our own beehives
in Stonegate.

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

As you enjoy our hospitality, we invite you to add a voluntary donation of 50p per table, which goes directly to Brain Tumor Research –
a charity close to our hearts at The Bell, as it has personally affected The Bell Family.
Please note: a discretionary 10% service charge will be added to your bill, with 100% distributed amongst our team.

SWEET ENDINGS

The bit you swore you wouldn’t have, until someone else orders
it. Local fruit, indulgent cream, deep chocolate, and sharp sorbets
- the closing chapter to your Bell story.

Plum Frangipane Tart *(d, e, g, n)* 9
Vanilla ice cream

The Bell’s Walnut Whip *(d, e, n, sy)* 9
Chocolate cremeux, marshmallows, walnut cream

Sticky Toffee *(d, e, s, sy)* 9
Toffee sauce, vanilla ice cream

Classic Arctic Roll *(d, e, g)* 70p
*A nod to The Bell's early days – this retro favourite
is accompanied with honeycomb straight from
The Bell's own beehives in Stonegate. Price per portion.*

Ice Cream & Sorbet *(d, g, e, sy, n)* 9
Three scoops of ever-changing flavours

Carrot and Ginger Cake *(d, s, sy, e, g)* 9
Cream cheese frosting