

THE BELL

“Apparently”

# Menu

TYDBITS

Sussex Kitchen Sourdough (v)

Olive oil, homemade butter  
(g, d, c, s, sy)

Whipped Brie (v)

Locally produced Alsop & Walker brie, whipped with honey, served with toasted sourdough and a drizzle of Stonegate honey  
(d, g, s, n)

SMALL PLATES

Goat’s Cheese Parfait (v)

Light goat's cheese mousse with fresh herbs, pine nuts, basil pesto, grilled oranges served with pickled beetroot from Ticehurst Allotments  
(d, s, n)

The Bell Caesar Salad (v)

Crisp leaves, crunchy croutons, anchovies, shaved parmesan, house Caesar dressing  
(g, e, f, s, m)

The Bell Homemade Soup

Soup of the day served with fresh sourdough bread  
(d, g)

BIG PLATES

Pork Faggot

Made with locally reared White Sussex pork, served with black pudding, creamed leek and potato, crispy sage and gravy  
(g, d, s)

Beer Battered Haddock

Chunky chips, tartare sauce, peas  
(s, g, sy, e)

Ember Roasted Celeriac (v) Can be made vegan

Brighton blue cheese, pickled walnuts, grapes  
(d, g, m, s, e)

8 Olives (vg)

Picante spiced  
(s, c, sy)

9 Shell on Smoked Prawns

Prawns smoked in our own smoker over oak chips and served with Marie Rose sauce and fresh lemon  
(g, sf)

12 Trout Tartlet

Home cured smoked trout, accompanied by whipped lemon and herb cream cheese  
(f, d, g, ss, s, e)

10 Crispy Lamb Salad

Crispy lamb shoulder, radicchio and chicory leaves, sweet Chantenay carrots and toasted hazelnuts  
( g, s, n, m)

11

25 Roasted Squash (v) Can be made vegan

Sweet roasted squash with coconut yoghurt bitter leaves, locally sourced honey from Stonegate and toasted dukkha  
(s, m)

21 Fillet of Sea Bream

Braised lentils, roasted tomato and a fragrant lemongrass velouté  
(f, d, c)

15

8 The Bell’s Bar Mix

A blend of chilli-spiced corn, broad beans and peas, specially seasoned by our kitchen (g, s)

10 Confit Duck Croquettes

Slow-cooked Gressingham duck infused with star anise, and juniper, rolled in golden crumbs and served warm with HP brown sauce  
(g,s, sy)

12 Iberico Ham & Smoked Cheddar Arancini

Golden crispy arancini, served with garlic aioli and fresh chives  
(s, d,)

13 Freekeh & Spelt Grain Salad

Nutty freekeh with mixed leaves, kale, roasted beetroot and toasted seeds  
(g, s, m)

21 Corn Fed Chicken

Roasted breast, crispy confit leg and chorizo risotto  
(d, s)

26 Salmon Fillet

Charred Tenderstem broccoli, chilli and ginger teriyaki dressing  
(sy, f, d, g, s. s)

THE BELL'S SIGNATURE BURGERS

all served with fries

20 Beef

Prime British beef burger with melted cheese, gem lettuce, gherkin, burger sauce, served in a toasted brioche bun  
(g, e, m, d)

20 Venison

Locally sourced from Hedgerow, with Monetary Jack, pickled red cabbage, gherkin, gem lettuce, served in a toasted brioche bun  
(g,e, s)

18 Beyond Burger (vg)

Plant-based patty with gem lettuce, gherkin, barbecue sauce, served in a toasted brioche bun  
(g, ss, m, s)

6 DESSERTS

Chocolate Brownie (d, e, s)

White chocolate, caramelised popcorn

Tiramisù (e, g, s, d, n)

Chocolate feuilletine

Selection of Cheeses (g, d)

Crackers, chutney, grapes

Poached Pear (g, d, e)

Diplomat cream, candied walnuts

Caramelized Pineapple (vg)

Coconut ice cream, coconut & rum mousse

Classic Arctic Roll (d, e, g)

A nod to The Bell's early days – this retro favourite at retro pricing

PROPER BELL PIES

Freshly baked Taproom pies with rich, comforting fillings, wrapped in golden short crust pastry and served with creamed potato and gravy

Chicken & Leek Pie

(g, e, m, d)

Beef & Horseradish

(g, e, m, d)

Thai Red Curried Butternut Squash (vg)

(g, e, m, d)

SIDES

Fries, Chunky Chips (vg)

Ticehurst Allotments Buttered Vegetables (v)(d)

Green Kale (v)(d)

Garlic butter, crispy onion

Maple Syrup Roast Beetroot (v)

Winter Slaw (v)

Red cabbage, carrots & onion

Charred Tenderstem (d)

Whipped lemon ricotta, pumpkin seeds

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 The Ticehurst Christmas Lights, working hard to create a beautiful, twinkly village throughout December.

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



# THE BELL

“Apparently”

## House Cocktails ~ all £12

Tails Passion Fruit Martini ~ Passion fruit, Vodka, Vanilla

Tails Espresso Martini ~ Vodka, Coffee Liqueur, Espresso

Bloody Mary ~ Vodka, Tomato Juice, Worcestershire Sauce, Tabasco, Celery Salt

Martini ~ Gin or Vodka ~ Mousehall Gin or Grey Goose Vodka, Dry Martini

Negroni ~ Mousehall Gin, Campari, Martini Rosso

Hugo Spritz ~ Mousehall Gin, Prosecco, Elderflower Cordial, Soda

Old Fashioned ~ Makers Mark Whiskey, Angostura Bitters, Sugar

Sours ~ choose your spirit ~ Maker's Mark Whiskey, Lemon Juice, Angostura Bitters  
~ Disaronno Amaretto  
~ Maker's Mark Whiskey  
~ Archers Peach  
~ Midori Melon Liqueur

## Winter Cocktails ~ all £12

Campfire Mule ~ Makers Mark Whiskey, Lime Juice, Sugar Syrup, Ginger Beer

Tiramisu Martini ~ Baileys, Ameretto, Tails Martini

Elderflower Tom Collins ~ Mousehall Gin, Elderflower Cordial, Lemon Juice, Soda

Pumpkin Spiced Margarita ~ Tequila, Cointreau, Lime Juice, Pumpkin Syrup

Autumn Aperol ~ Aperol, Cranberry Juice, Orange Juice, Prosecco, Soda

Blackberry Daiquiri ~ Bacardi Rum, Blackberry Syrup, Lime Juice

### By the glass

|                                                        | 175ml | 250ml |                                                        | 175ml | 250ml |
|--------------------------------------------------------|-------|-------|--------------------------------------------------------|-------|-------|
| Corney & Barrow Blanc                                  | 7     | 10    | Corney & Barrow Rouge, Vin de France                   | 7     | 10    |
| Sanziana Pinot Grigio, Romania                         | 8     | 11    | Păsări Merlot, Banat, Romania                          | 9     | 12    |
| Picpoul de Pinet, Domaine Morin Langaran, France       | 9     | 13    | La Muse de Cabestany Pinot Noir, IGP Pays d'Oc, France | 10    | 13    |
| Vidal Sauvignon Blanc, New Zealand                     | 9     | 12    | Chamuyo Malbec, Mendoza, Argentina                     | 10    | 14    |
| La Muse de Cabestany Chardonnay, IGP Pays d'Oc, France | 9     | 12    | 50/50 Rioja Joven, Bodegas Zugober, Spain              | 10    | 14    |
| Sanziana Pinot Noir Rosé, Banat, Romania               | 9     | 12    | Domaine de Montauberon Rosé, Cotes de Thongue, France  | 9     | 13    |

### Sparkling

|                                             | 125ml |                                                 | 125ml |
|---------------------------------------------|-------|-------------------------------------------------|-------|
| Prosecco DOC Treviso Le Colture Brut, Italy | 8     | Chapel Down Rosé Brut, Tenterden, Kent, England | 11    |

### Sweet

| Sweet                                |  | 50ml |    |                                              | 50ml | 100ml |
|--------------------------------------|--|------|----|----------------------------------------------|------|-------|
| Château Septy, Monbazillac, France   |  | 7    | 13 | Château Briatte, Sauternes, Bordeaux, France | 8    | 15    |
| Gonzalez Byass, Pedro Ximenez, Spain |  | 7    | 14 |                                              |      |       |

## BEERS

|                             |             |                           |      |                               |      |                           |      |
|-----------------------------|-------------|---------------------------|------|-------------------------------|------|---------------------------|------|
| Kronenbourg 1664 5.0% or 0% | 6.20 / 6.10 | Kronenbourg Blanc 5.0%    | 6.70 | 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 | Meantime IPA 4.7%             | 6.90 | Henry Weston's Cider 5.2% | 6.20 |
| Guinness Irish Stout 4.2%   | 6.90        | Harvey Best Bitter 4.0%   | 6.00 | Lakedown Sussex Pale Ale 4.2% | 6.20 |                           |      |

