

# THE BELL & CROWN ZEALS

<b>Beer</b>	Rude Giant, Best 4%	2.80 / 5.50
	Wild Blonde, South Hams Brewery 4.4%	2.80 / 5.50
	Luncheon Ale, St Austell Brewery 3.4%	2.80 / 5.50
	Mahou 4.8%	3.20 / 6.20
	Rude Giant, Lager 4%	2.85 / 5.50
	Camden Hells 4.6%	3.20 / 6.20
	Thatchers Gold 4.5%	2.80 / 5.50
	Rude Giant, Session IPA 4.3%	3.30 / 6.30
	Guinness 4.2%	3.50 / 6.80
	Erdinger, Alkoholfrei 0.5%	4.90
Rattler, Zero 0.0%	4.80	
<b>Starters</b>	Gochujang scotch egg, carrot top aioli, parmesan	11
	Chilled pea + mint soup, goats curd, butter head lettuce	9.5
	Burrata, orange, radicchio, salsa verde	11
	Sardines on toast, olive tapenade butter	9.5
	Westcombe Cheddar + Rude Giant rarebit, onion marmalade	9
<b>Pub bangers</b>	English veal liver, mash, buttered greens, onion + gravy	23
	Cider battered haddock, chips, mushy peas, tartare, curry sauce	19.5
	Double cheeseburger, crispy onions, chilli slaw + chips	19.5
	Minute steak, chips, 'nduja butter	20
	Beef + stout pie, mash, buttered greens, gravy	22
<b>Mains</b>	Spring risotto, peas, broad beans, spring onion, radish, Old Winchester	18
	Charred vegetables, pickled shallots, ricotta, sunflower seed dukkah	18
	8oz Church Farm ribeye steak, mixed leaf, chimichurri, chips	28
	Cornish Megrim sole, prawn + caper beurre noisette, new potatoes	24
	Hot smoked mackerel, raddichio, beetroot, fennel, salsa verde	19
<b>Sides</b>	Chips	5
	Chilli + garlic fried greens	5
	Truffle + parmesan chips	6.5
	Rocket + parmesan salad	5



*This is what we're playing*

On your bill you'll find a discretionary 12.5% service charge.  
100% of which gets split fairly with everyone who works here.

Please ask the squad if you would like to know about the allergens present in our food.

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# WINE LIST

## Sparkling

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7 / 30
Cava, Peralada, Stars Brut Reserva <b>ORG.</b> <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 <b>ORG.</b> <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon <i>Champagne, France</i>	65
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	55

## Red

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i>	8 / 29
Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i>	8.5 / 30
Nero d'Avola, Cantine Paolini 2022 <b>ORG.</b> <i>Sicily, Italy</i>	29
Malbec, Santa Julia 2021 <i>Mendoza, Argentina</i>	30
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Piedlong Famille Brunier 2019 <i>Châteauneuf-du-Pape, France</i>	65

## Cider + Perry

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchat Hill 2022 <i>Somerset, UK</i>	32
Wilding, Perry Hill 2021 <i>Somerset, UK</i>	32

## White

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	8 / 28
Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i>	8 / 29
Picpoul de Pinet, Ornezon 2022 <i>Languedoc, France</i>	8.5 / 31
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Rioja Blanco, Gatito Loco 2022 <b>ORG</b> <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Stellenbosch, South Africa</i>	33
Riesling Trocken, Von Buhl 'Bone Dry' 2022. <i>Pfalz, Germany</i>	34
Gavi del Comune di Gavi 2022 Produttori di Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rias Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51

## Rosé

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 29
Palm Par l'Escarelle 2022 <b>ORG</b> <i>Provence, France</i>	9.5 / 35
Palm Par l'Escarelle 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 <b>ORG</b> <i>Provence, France</i>	42
Château l'Escarelle, Les Deux Anges 2022 <b>ORG MAGNUM</b> <i>Provence, France</i>	80

## Booze-free

Saint-Chinian, Oddbird <i>Languedoc, France</i>	8 / 30
Riesling Blend, Oddbird <b>ORG</b> <i>Alsace, France</i>	8 / 30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry <i>Wiltshire, UK</i>	25

## Orange

Solara, Orange 2022 <i>Viile Timisului, Romania</i>	28
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30