

# THE BELL & CROWN ZEALS

<b>Beer</b>	Rude Giant, Best 4%	2.65 / 5.50
	Luncheon Ale, St Austell Brewery 3.4%	2.65 / 5.50
	Mahou 4.8%	2.95 / 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
Peroni 0.0%	4.30	
<b>Starters</b>	Cider braised onion + Tawny cheddar scotch egg, Dijon aioli	9.5
	Roasted tomato + red pepper soup, smoked applewood toastie	9.5
	Beetroot, sesame, balsamic, horseradish	8.5
	Salt + pepper squid, bloody Mary mayo	9.5
	Westcombe cheddar + Rude Giant rarebit, onion marmalade	9
<b>Mains</b>	Double cheeseburger, crispy onions, chilli slaw + chips	19.5
	Cider battered haddock, chips, mushy peas, tartare, curry sauce	19.5
	Marris piper potato terrine, artichoke puree, lollo rosso + pickle gel	19.5
	Chicken, gammon + leek pie, buttered greens, mash potato, gravy	22
<b>Roasts</b>	Roast sirloin, horseradish sauce + all the trimmings	21/23
	Cider-braised pork belly, apple sauce + all the trimmings	21/23
	Beetroot + Squash loaf, balsamic gravy + all the trimmings	18
	<i>All the trimmings = carrot, braised red cabbage, greens, cheesy leeks, pig in blanket, crispy spuds, Yorkshire pudding + gravy</i>	
<b>Sides</b>	Rocket + shallot salad	5
	Chips	5
	Chilli + garlic fried greens	5
	Crispy spuds   Yorkie   gravy	0



*This is what we're playing...*

On your bill you'll find a discretionary 12.5% service charge.  
100% of which is split fairly between 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 de 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