

THE BELL & CROWN ZEALS

SUNDAY SHARPENER

Bell Bloody Mary 10

BEER

Rude Giant, Best 4.2%	3.00 / 5.80
Rude Giant, Pale Ale 3.6%	3.00 / 5.80
Mahou 4.8%	3.40 / 6.60
Guinness 4%	3.65 / 7.10
Rude Giant, Lager 4%	3.10 / 6.00
Rude Giant, Session IPA 4.3%	3.65 / 6.50
LoIPA, New England IPA 2.4%	3.10 / 6.00
Thatchers Gold 4.5%	3.10 / 6.00
Kronenbourg 1664 0.0%	3.10 / 6.00
Guinness Zero 0.0%	6.20
Erdinger Alkoholfrei 0.5%	5.20

STARTERS

Pea + Ham Hock Soup, Crème Fraiche, Sourdough 8.5

Smoked Applewood Rarebit, Pickled Shallot 8.5

Mackerel Crudo, Buttermilk Cucumber, Horseradish, Apple 11

Grilled Courgette, Yoghurt, Garlic Feta + Mint 9

Pulled Lamb Pithivier, Fresh Herb Emulsion, Lamb Sauce 11

ROASTS

28 Day Aged Rare Roast Beef, Horseradish Sauce + All The Trimmings 23 / 25

Braised Lamb Leg + All The Trimmings 23 / 25

Celeriac, Sweet Potato + Red Onion Loaf, Balsamic Gravy + All The Trimmings 21

All The Trimmings = Honey + Mustard Parsnips, Roasted Carrot, Cheesy Broccoli, Greens, Pig In Blanket, Crispy Spuds, Yorkshire Pudding + Gravy

MAINS

Cider Battered Haddock, Chips, Mushy Peas, Tartare, Curry Sauce 23

Double Cheeseburger, Crispy Onions, Chilli Slaw, Chips 21

Broccoli, White Bean Puree, Grilled Chilli + Mint Dressing, Pomegranate 21

SIDES

Chips 5

Sweet Potato Fries 5

Fresh Spring Salad 5

Extra Spuds | Yorkie | Gravy 0

PUDDINGS

Lemon Posset, Blueberry Compote, Vanilla Oil 8

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8

Chocolate Mousse, Hazelnut + Raspberries 8

Affogato | Espresso + Vanilla Ice Cream 6

Sharing White Chocolate + Tonka Bean Skillet Cookie, Vanilla Ice Cream 14

The Bell Piña Colada | Coconut Sorbet Malibu, Lime Zest + Coconut 8

Ice cream | 3 per scoop
Vanilla / Chocolate /
Salted Caramel / Roasted Strawberry

Sorbet | 3 per scoop
Mango / Lemon / Peach + Raspberry

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.

WINE LIST

SPARKLING

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7.5 / 30
Cava, Peralada, Stars Brut Reserva ORG <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG <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>	9 / 29
Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i>	8 / 29
Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i>	9.5 / 30
Nero d'Avola, Cantine Paolini 2022 ORG <i>Sicily, Italy</i>	29
Malbec, Santa Julia 2023 <i>Mendoza, Argentina</i>	35
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	35
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	36
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	36
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

ORANGE

Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	34
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WHITE

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	8 / 29
Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i>	8.75 / 32
Picpoul de Pinet, Ornezon 2022 <i>Languedoc, France</i>	8.75 / 31
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9.5 / 35
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	30
Rioja Blanco, Gatito Loco 2022 ORG <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>	39
Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i>	40
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	50
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51

ROSÉ

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 30
Palm Par l'Escarelle 2022 ORG <i>Provence, France</i>	9.5 / 35
Palm Par l'Escarelle 2022 ORG MAGNUM <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	44
Château l'Escarelle, Les Deux Anges 2022 ORG MAGNUM <i>Provence, France</i>	95

BOOZE-FREE

Saint-Chinian, Oddbird <i>Languedoc, France</i>	8 / 35
Riesling Blend, Oddbird ORG Alsace, France Sparkling Rosé, Oddbird <i>Languedoc, France</i>	8 / 30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry <i>Wiltshire, UK</i>	30
	25

PUDDING

	75ml / 375ml
Chateau Briatte, Sauternes 2018 <i>Sauternes, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	7.5 / 34