



Bell + Crown

This is a single use menu. Please keep hold of it until you leave.

Starters	Salt + chilli squid, sriracha mayo	7
	Marinated courgette, Westcombe ricotta, croutons	6
	Smoked Chalk Stream trout, rye cracker	8
	Pea + ham hock terrine, cornichons, piccalilli	8
Mains	Breaded haddock, mushy peas, tartare slaw, fries	14
	7oz fillet steak, peppercorn sauce, fries	20
	Pork tenderloin, prosciutto, hispi, potato + black pudding croquette	17
	Roasted aubergine, fregola, goats curd, broad beans, marjoram	13
	Calves liver, pancetta, mash, onion + sage gravy	15
	Double cheeseburger, fries	13
	Baked cod loin, roasted cauliflower, new potatoes, dill	16
	Summer pea + watercress salad, broad beans, radish, soft egg	12
Chicken + buffalo mozzarella salad, gem lettuce, butternut squash	14	
Sides	Mash	4
	Fries	4
	Green salad	4
	Summer vegetables	4
Puddings	Sticky toffee pudding, vanilla ice cream	7
	Spelt + golden syrup cake, yoghurt, almonds	6
	Vegan chocolate brownie + salted caramel ice	6.5
	Solero sundae	6
	Cheese	9

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

100% of tips are split equally between everyone who works here.

01747 840404

hello@bellandcrown.co.uk

@thebellandcrown



Red	1	Borsao Garnacha <i>2018, Spain</i>	5.5 / 6.5 / 7 / 20
	2	Pico a Pico Merlot – Carminère <i>2018, Chile</i>	5.5 / 6 / 7 / 20
	3	Château Montauriol Rigaud Cobières Les Crozes <i>2015, France</i>	21
	4	El Cipres Malbec <i>2018, Mendoza, Argentina</i>	5 / 6 / 8 / 22
	5	Hacienda Zorrita Tempranillo, Arribes del Duero <i>2018, Spain</i>	24
	6	Côte du Rhône Villages, Domaine des Ávaux <i>2014, France</i>	28
	7	Waipara Hills Pinot Noir <i>2012, New Zealand</i>	28
	8	Morago Áppassite Rosso Veneto IGT Pasqua <i>2012, Italy</i>	32
	9	Antu Grenache-Syrah-Carignan <i>2017, Chile</i>	37
White	10	Villa Borghetti Pinot Grigio Garganega <i>2018, Italy</i>	5.5 / 6 / 7 / 20
	11	False Bay Sauvignon Blanc <i>2019, South Africa</i>	5.5 / 6.5 / 7 / 20
	12	Franschhoek Cellar “Our Town Hall” Unwooded Chardonnay <i>2018, South Africa</i>	5.5 / 6.5 / 7 / 20
	13	Diez Siglos Verdejo Rueda <i>2018, Spain</i>	25
	14	Tabali Reserva Viognier <i>2017, Chile</i>	28
	15	Picpoul de Pinet ‘Les Girelles’ Jean Luc Colombo <i>2018, France</i>	28
	16	Painted Wolf ‘The Den’ Chenin Blanc <i>2018, South Africa</i>	31
	17	Charles & Charles Chardonnay <i>2012, USA</i>	36
	18	Tiki Estate Sauvignon Blanc <i>2019, Marlborough, New Zealand</i>	36
Rosé	19	Ancora Chiaretto Rosé, Adria Vini Piedmonte <i>2018, Italy</i>	5.5 / 6 / 7 / 20
	20	Le Sanglier Rosé Cinsault-Carignan <i>2018, France</i>	5.5 / 6.75 / 7.25 / 21
	21	Nika Tiki Sauvignon Rosé <i>2018, New Zealand</i>	26
Sparkling	22	Prosecco DOC <i>Di Maria, Italy</i>	Mini Bottle, 7.5
	23	Prosecco Revino <i>Extra Dry, Italy</i>	22
	24	Champagne Castelnau Brut Réserve <i>France</i>	66

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