



Bell + Crown

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

Sharpeners	Negroni Bombay, Martini rosso, Campari	9.5
	Boulevardier Bourbon, Martini rosso, Campari	9.5
	Pythouse Sprigster (AF) Sprigster, ginger ale + rosemary	5
Starters	Cauliflower soup, bread, butter	7
	Game terrine, quince + apple, toast	8.5
	Charred broccoli, red pepper, almond, radish	7.5
	Mackerel, beetroots, horseradish, watercress	8
Mains	Pork belly, borlotti, rainbow chard, black pudding, cider	19
	8oz ribeye steak, fries, peppercorn sauce	20
	Beef + bone marrow pie, mash, gravy	17
	Squash + ricotta rotolo, wild mushroom, nutmeg, sage	16
	Roasted cauliflower, fregola, harissa, pickled walnuts	14
	Veal liver, mash + bacon, red cabbage	16
	Cod loin, new potatoes, greens, sweet mustard	17
	Watercress + heritage carrot salad, mint, peas, pumpkin seeds	13
	Breaded haddock, mushy peas, tartare slaw, fries	14
Bacon double cheeseburger, fries	13	
Sides	Mash	4
	Fries	4
	Green salad	4
	Chilli + garlic fried greens	4
Puddings	Sticky toffee pudding, vanilla ice cream	7
	Dark chocolate + brown butter delice, orange, hazelnuts	7
	Vegan upside-down plum cake	7
	Baked Cox apple, butterscotch custard, crumble	7
	Cheese Westcombe Cheddar, Rachel's, Bath blue	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.

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hello@bellandcrown.com

@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	Victor Berard AC Cotes du Rhone <i>2018, 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	Franschhoek Cellar “Our Town Hall” Chardonnay <i>2018, South Africa</i>	5.5 / 6.5 / 7 / 20
	12	Nika Tiki Sauvignon Blanc <i>2019, New Zealand</i>	6.5 / 7.5 / 8 / 23
	13	Rag & Bone Riesling <i>2019, Australia</i>	24
	14	Diez Siglos Verdejo Rueda <i>2018, Spain</i>	25
	15	Réserve Saint Marc Grenache Blanc <i>2018, France</i>	25
	16	Tabali Reserva Viognier <i>2017, Chile</i>	28
	17	Painted Wolf ‘The Den’ Chenin Blanc <i>2018, South Africa</i>	29
	18	Charles & Charles Chardonnay <i>2012, USA</i>	30
19	Tiki Estate Sauvignon Blanc <i>2019, Marlborough, New Zealand</i>	31	
Rosé	20	Ancora Chiarretto Rosé, Adria Vini Piedmonte <i>2018, Italy</i>	5.5 / 6 / 7 / 20
	21	Le Sanglier Rosé Cinsault-Carignan <i>2018, France</i>	5.5 / 6.75 / 7.25 / 21
	22	Diamarine Coteaux Varois en Provence Rosé <i>2019, France</i>	28
Sparkling	23	Prosecco DOC <i>Di Maria, Italy</i>	Mini Bottle, 7.5
	24	Prosecco Revino <i>Extra Dry, Italy</i>	22
	25	Danebury Cossack Brut <i>2015, England</i>	30
	26	Champagne Castelnau Brut Réserve <i>France</i>	66

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