



## Bell + Crown

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

Sharpeners	Glögg   red wine, port, brandy, orange + festive spices	5.5
	Negroni Sbagliato   Prosecco, Martini rosso, Campari	9.5
	Boulevardier   Bourbon, Martini rosso, Campari	9.5
	Pythouse Sprigster (AF)   Sprigster, ginger ale + rosemary	5
Starters	Mushroom soup, bread, butter	7
	Pigeon, Jerusalem artichoke, pumpkin seed, hazelnuts	8.5
	Creamed leeks + smoked cheddar on toast	7
	Marinated beetroots, balsamic, Rosary goat's cheese	7
	River Fowey mussels, nduja, sourdough	8
Mains	Braised beef cheek, mash, pancetta, carrots, red wine sauce	17
	Rainbow trout, potato cake, blood orange, chive	18
	Guinea fowl, parma ham, hog's pudding, sprouts, lentils	18
	Aubergine schnitzel, polenta, red peppers, rosemary	13
	8oz sirloin steak, fries, port + stilton sauce	22
	Veal liver, mash + bacon, braised red cabbage	16
	Breaded haddock, mushy peas, tartare slaw, fries	14
	Bacon double cheeseburger, fries	14
Pies	Turkey, cranberry + venison sausage	17
	Celeriac, parsnip & chestnut	15
	<i>Served with mash, greens + gravy</i>	
Sides	Mash	4
	Mash + lots of gravy	5
	Fries	4
	Gem lettuce, bacon, feta, mustard dressing	5
	Chilli + garlic fried greens	5
Puddings	Sticky toffee pudding, vanilla ice cream	7
	Apple crumble + cinnamon ice cream	7
	Chocolate + Kirsch cherry crunchie bar	7
	Affogato   rum ice cream, espresso, spiced chocolate truffles	6
	Cheese   Westcombe Cheddar, Pave cobble, Bath blue	10

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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.com  
@thebellandcrown



Red	1	Running Duck Merlot <i>2019, South Africa</i>	5.5 / 6 / 7 / 20
	2	Château Montauriol Rigaud Cobières Les Crozes <i>2015, France</i>	21
	3	El Cipres Malbec <i>2018, Mendoza, Argentina</i>	5 / 6 / 8 / 22
	4	Carvalhais Duque de Viseu <i>2018, Portugal</i>	23
	5	Hacienda Zorrita Tempranillo, Arribes del Duero <i>2018, Spain</i>	24
	6	Chateau Petit Bois Lussac Saint-Emilion <i>2019, France</i>	28
	7	Victor Berard AC Cotes du Rhone <i>2018, France</i>	28
	8	Waipara Hills Pinot Noir <i>2012, New Zealand</i>	28
	9	Tabali Reserva Syrah <i>2017, Chile</i>	30
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 Chiaretto 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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