

THE
BELL &
CROWN
 ZEALS

Sharpeners	Aperol Spritz Aperol, Prosecco, soda	9.5
	Negroni Bombay, Martini rosso, Campari	9.5
	Moscow mule Absolut, ginger beer, lime	9.5
Shots	Negroni	4
	Moscow mule	4
	Patron XO Café	4.5
Starters	Spiced sweet potato soup, bread + butter	7
	Cured pork neck + melon	8
	Smoked mackerel pate, cornichons, capers + toast	7
	Marinated beetroots, tahini + preserved lemon	7
	Buttermilk chicken + gravy mayo	7
	Pork + 'nduja scotch egg, aioli	8
Mains	Chicken schnitzel, marinated courgette, parmesan + fries	15
	Ribeye steak, garlic + thyme butter, watercress, fries	19
	Whole mackerel, cannellini fasolia, watercress	15
	Calves' liver, bacon, roast hispi + smashed spuds	16
	Hindon lamb leg steak, sweet potato, tomatoes, chestnut mushrooms, pesto	17
	Spiced cauliflower, tea soaked sultanas, quinoa + seeds	14
	Cheeseburger + fries	13
	Hindon lamb hotpot, cavolo nero	16
	Beer battered haddock, fries, mushy peas, curry sauce	14
Smoked chicken Caesar salad	13	
Sides	Fries	4
	Parsley + wholegrain smashed spuds	4
	Grilled lettuce, anchovy + parmesan mayo, crispy onions	5
	Chilli + garlic fried greens	5
Puddings	Sticky toffee pudding, vanilla ice cream	7
	Baked white chocolate parfait + pickled cherries	7
	Eton mess	7
	Tea baked peach, raspberry, honeycomb	6
	Cheese West combe Cheddar, Bath blue	10
Larder	Rish Lakish organic olive oil (500ml) – you dipped bread in it	20

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

WINE LIST

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>	5.5 / 6.75 / 7.25 / 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 Delle Venezie <i>2019, Italy</i>	5.5 / 6 / 7 / 20
	11	Nika Tiki Sauvignon Blanc <i>2019, New Zealand</i>	6.5 / 7.5 / 8 / 23
	12	Domaine La Serre Picpoul de Pinet <i>2019, France</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	Le Sanglier Rosé Cinsault-Carignan <i>2018, France</i>	5.5 / 6.75 / 7.25 / 21
	21	Maïa Cotes De Provence Rosé <i>2020, France</i>	7 / 8 / 9 / 25
	22	Diamarine Coteaux Varois en Provence Rosé <i>2019, France</i>	28
Sparkling	23	Prosecco Revino <i>Extra Dry, Italy</i>	6 / 22
	24	Champagne Castelnau Brut Réserve <i>France</i>	66