

THE
BELL &
CROWN
ZEALS

On your bill you'll find a discretionary 12.5% service charge. This is paid in full to everyone who works here and guarantees our team a better hourly rate. Service charges aren't for everyone, so if you'd like yours removed, please ask. It's totally fine.

Cocktails	Negroni Bombay, Campari, Martini rosso	9.5
	Tropical pornstar Tropical sliqueur, Absolut, pineapple	9.5
	Guildy's godmother martini Absolut, Disaronno, espresso	9.5
	Aperol spritz Aperol, prosecco, soda	9.5
	Bloody Mary Absolut, tomato juice, ruby port, tabasco, Worcestershire	10
Shots	Negroni	4.5
Starters	Watercress + nettle soup, bread + butter	7
	Monkfish scampi, tartare, broad beans	9
	Spencer farm + Cumberland scotch egg, real ale chutney	9
	Tempura courgette, hummus + feta	8
	Ham hock + basil terrine, chutney, toast	9
	Rarebit croquettes, aioli + pickled shallots	8
Pub bangers	Double cheeseburger, slaw + fries	16
	Beer battered haddock, fries, smashed peas, curry sauce	17
	Calves' liver, smashed spuds, bacon + onion leeks, gravy	17
Mains	Red wine braised chicory Waldorf salad	14
	Hampshire river trout, hispi, beetroot, watercress, brown crab croquette	23
	Jerusalem artichokes, broccoli flower rice, gem lettuce + salsa verde	16
	Aubergine, tomato + pepper quinoa, basil + walnut pesto	17
	8oz Ruby + White dry-aged ribeye steak, padron peppers, chimichurri + fries	26
	Mendip hills Barnsley chop, king oyster mushroom, Puy lentils, pickled chilli + mint	28
Sides	Fries	6
	Roasted Jersey royals, garlic + herb dip	6
	Tender stem broccoli, chorizo + almonds	6
	Garlic + thyme fried greens	5
	Fennel, heritage radish, orange + parmesan	5
Puddings	Sticky toffee pudding, vanilla ice cream	8
	Coffee + dark chocolate ganache, amaretti	8
	Mojito posset, rum raspberries, meringue	8
	Peach cobbler, vegan vanilla ice cream	8
	Cheese Godminster vintage Cheddar, Rosary goat, Waterloo brie	12

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

WINE LIST

Red	1	IL Pumo, Negroamaro, IGP Salento <i>2019, Italy</i>	6 / 7 / 8.5 / 23
	2	Cuvee Dissenay Pinot Noir, Languedoc <i>2020, France</i>	6.5 / 7.5 / 9 / 24
	3	Chateau Oumsiyat, 'Jaspe' <i>2018, Lebanon</i>	24
	4	Domaine Chapoton, Cotes du Rhone <i>2020, France</i>	26.5
	5	Bodegas Manzanos Rioja Crianza <i>2017, Spain</i>	26
	6	Oliver Ravier, Fleurie <i>2019, France</i>	29
	7	Chateau Lestrille, Bordeaux Supérieur <i>2015, France</i>	28
	8	Felino Malbec, Mendoza, Vino Cobos <i>2020, Argentina</i>	32
	9	Reverdito, Barolo, Castagni <i>2015, Italy</i>	42
White	10	Cielo, Pinot Grigio Delle Venezie <i>2020, Italy</i>	6 / 7.5 / 8.5 / 23
	11	Sophie te' Blanche Sauvignon Blanc <i>2020, South Africa</i>	6.5 / 8 / 9 / 25
	12	Grange des Rocs Picpoul de Pinet <i>2019, France</i>	6 / 7.5 / 8.5 / 23
	13	Réserve Saint Marc Grenache Blanc <i>2018, France</i>	25
	14	Folli + Benato, Gavi del Comune di Gavi <i>2020, Italy</i>	28
	15	Wallflower Reisling, <i>2020, Western Australia,</i>	28
	16	Petit Chablis, Domaine Hamelin <i>2019, France</i>	32
	17	Domaine Des Chasseignes Sancerre <i>2019, France</i>	34
Rosé	18	L'Ostal Rosé <i>2020, France</i>	6.5 / 8 / 9 / 25
	19	Maia Cotes De Provence Rosé <i>2020, France</i>	6.5 / 8 / 9.5 / 28
Sparkling	20	Bella Modella Prosecco <i>Italy</i>	6 / 24
	21	Bernard Remy Carte Blanche Champagne <i>France</i>	60