

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.

<b>Cocktails</b>	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
<b>Shots</b>	Negroni	4.5
<b>Starters</b>	Watercress + nettle soup, bread + butter	7
	Monkfish scampi, tartare, broad beans	9
	Spencer farm + Cumberland scotch egg, real ale chutney	9
	Courgette, hummus, pickled celery, rocket	8
	Ham hock + basil terrine, chutney, toast	9
	Rarebit croquettes, aioli + pickled shallots	8
<b>Pub bangers</b>	Double cheeseburger, slaw + fries	16
	Beer battered haddock, fries, smashed peas, curry sauce	17
	Calves' liver, smashed spuds, bacon + onion leeks, gravy	17
<b>Mains</b>	Roast sirloin + all the trimmings, horseradish	15/18
	Roast leg of lamb + all the trimmings, mint sauce	15/18
	Nut roast + all the trimmings	14
	Red wine braised chicory Waldorf salad	14
	Hampshire river trout, hispi, beetroot, pea puree, brown crab croquette	23
	Jerusalem artichokes, broccoli flower rice, gem lettuce + salsa verde	16
	Aubergine, tomato + pepper quinoa, basil + walnut pesto	17
<b>Sides</b>	Fries	6
	Parsley + wholegrain mustard smashed spuds	6
	Tender stem broccoli, chorizo + almonds	6
	Garlic + thyme fried greens	5
	Broccoli cheese	5
	Extra roast potatoes	0
<b>Puddings</b>	Sticky toffee pudding, vanilla ice cream	8
	Coffee + dark chocolate ganache, lotus biscoff ™	8
	Mojito posset, rum raspberries, meringue	8
	Peach cobbler, vegan vanilla ice cream	8
	Lemon curd + amaretti jubilee trifle	8
	Cheese   Cotswolds brie, Dorset Red	12

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

## WINE LIST

<b>Red</b>	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
<b>White</b>	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
<b>Rosé</b>	18	L'Ostal Rosé <i>2020, France</i>	6.5 / 8 / 9 / 25
	19	Maïa Cotes De Provence Rosé <i>2020, France</i>	6.5 / 8 / 9.5 / 28
<b>Sparkling</b>	20	Bella Modella Prosecco <i>Italy</i>	6 / 24
	21	Bernard Remy Carte Blanche Champagne <i>France</i>	60