

THE
**BELL &
 CROWN**

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.

ZEALS

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
	Old-Fashioned Maker's Mark, Angostura bitters, brown sugar	9.5
	Bloody Mary Absolut, tomato juice, sherry, port, tabasco, Worcestershire	10
Shots	Negroni	4.5
Beer	Butcombe Brewing Co., Original 4%	2.6 / 4.6
	Cheddar Ales, Piney Sleight 4%	2.55 / 4.9
	Beavertown, Neck Oil 4.3%	3.3 / 6.4
Starters	Chalk Stream trout rarebit + Butcombe shot	9
	Butternut squash soup, spiced lentils, bread + butter	7
	Gochujang scotch egg, cumin yoghurt, pickled lemon	9
	Deville mushrooms on toast, butterbean purée, pecans	9
	Mince on toast	9
Pub bangers	Double cheeseburger, slaw + fries	16
	Cider battered hake, fries, smashed peas, curry sauce	18
	Calves' liver, smashed spuds, cabbage + gravy	17
Mains	Roast sirloin, horseradish crème fraiche + all the trimmings	17/19
	Roast leg of lamb, mint sauce + all the trimmings	17/19
	Salt-baked celeriac + all the trimmings	16
	Pan fried cod, artichoke purée, purple sprouting, wasabi, shrimp butter	24
	Heritage pumpkin, stilton, chicory, pickled wild mushroom, chilli honey	18
To share	Whole roasted spatchcock chicken, bread sauce + all the trimmings	
	<i>for 2 / for 3</i>	36/45
	<i>All the trimmings = Chantenay carrots, green beans, roasted shallots, cabbage, pigs in blankets, cauliflower cheese, crispy spuds, Yorkshire pudding + gravy</i>	
Sides	Fries	4.5
	Watercress salad	5
	Chilli + garlic fried greens	5
	Extra gravy	0
	Extra roast potatoes	0
	Extra pigs in blankets	0

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	Alba Martin, Riaux Baixas Albarino <i>2020, Australia</i>	29
	14	Folli + Benato, Gavi del Comune di Gavi <i>2020, Italy</i>	28
	15	Wallflower Riesling, <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	Famille Perrin Luberon Rosé <i>2021, France</i>	6.5 / 8 / 9 / 25
	19	Château D'Ollières Vin 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