

THE
BELL &
CROWN

ZEALS

Cocktails	Negroni Bombay, Campari, Martini rosso	9.5
	Guildy's godmother martini Absolut, Disaronno, espresso	9.5
	Old-Fashioned Maker's Mark, bitters, cinnamon syrup	9.5
	Bloody Mary Absolut, tomato juice, sherry, port, tabasco, Worcestershire	10
Shots	Negroni	4.5
Beer	Chickpea Pilsner 4%	2.4 / 4.6
	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
	Erdinger, Alkoholfrei 0.5%	4.9
Starters	Brixham trout ceviche, beetroot, Chicory	9
	Spiced parsnip soup, chives, bread + butter	7
	Buffalo + caper scotch egg, Stilton yoghurt, pickled red cabbage	9
	Carrot fritters, curry aioli, caramelised red onion, mint	8
	Truffle + beef croquettes, celeriac purée, remoulade	9
Pub bangers	Cider battered hake, fries, smashed peas, tartare, curry sauce	18
	Double cheeseburger, chilli slaw + fries	16
	Honey + thyme ham, Spencer's farm egg, fries, watercress	18
	Calves' liver, smashed spuds, cabbage + gravy	17
	Castlemead Farm chicken, smoked gammon + leek pie, mash, greens, gravy	20
Mains	Pan-fried trout, roast new potatoes, leeks, capers, blood orange dressing	24
	Roasted cauliflower, wasabi mayo, hazelnuts, crispy kale	18
	Parsnip rosti, onion purée, chicory, beetroot	18
	Venison haunch, Dauphinois potato, cabbage, apple	24
	Ruby + White dry aged steak, fries, parsnip crisp + peppercorn sauce	
	8oz Flat iron	26
	6oz Fillet	38
	16oz T-bone	50
Sides	Fries	4.5
	Watercress salad	5
	Chilli + garlic fried greens	5
	Roasted carrots, beetroot dressing, hazelnuts	5

On your bill you'll find a discretionary 12.5% service charge. 100% of which goes to everyone working here.

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 / 8.5 / 9 / 26
	2	Monstablé, Pinot Noir <i>2021, France</i>	6 / 8.5 / 9 / 25
	3	Metic Merlot, Valle de Colchagua <i>2021, Chile</i>	6 / 8 / 8.5 / 25.5
	4	Chateau Oumsiyat, 'Jaspe' <i>2018, Lebanon</i>	28
	5	Domaine Chapoton, Cotes du Rhone <i>2020, France</i>	29
	6	Coulous, Vin biologique, Bordeaux <i>2019, France</i>	30
	7	Alto Molino, Malbec <i>2021, Argentina</i>	32
	8	Reverdito, Barolo, Castagni <i>2015, Italy</i>	43
White	9	Cielo, Pinot Grigio Delle Venezie <i>2020, Italy</i>	6 / 8 / 9 / 26
	10	Monstablé, Chardonnay <i>2021, France</i>	5.5 / 7.5 / 8.5 / 24
	11	Grange des Rocs Picpoul de Pinet <i>2019, France</i>	6 / 8.5 / 9.5 / 27
	12	Alba Martin, Riaux Baixas Albarino <i>2020, Spain</i>	30
	13	Folli + Benato, Gavi del Comune di Gavi <i>2020, Italy</i>	32
	14	Von Buhl, Bone Dry, Riesling <i>2021, Germany</i>	30
	15	Petit Chablis, Domaine Hamelin <i>2019, France</i>	37
	16	Domaine Des Chasseignes Sancerre <i>2019, France</i>	38
Rosé	17	Famille Perrin Luberon Rosé <i>2021, France</i>	6 / 8 / 9.5 / 25
	18	Château D'Ollières Vin De Provence Rosé <i>2020, France</i>	7 / 8.5 / 10.5 / 30
Sparkling	19	Bella Modella Prosecco <i>Italy</i>	6.5 / 24
	20	Bernard Remy Carte Blanche Champagne <i>France</i>	60