

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
	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	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
	Carrot + cumin soup, crispy prosciutto, bread + butter	7
	Venison + black pudding scotch egg, yoghurt, pickled red cabbage	9
	Carrot + celeriac fritters, curry aioli, mint + radicchio	8
	Truffle + beef croquettes, celeriac purée, remoulade	9
Pub bangers	Double cheeseburger, chilli slaw + fries	16
	Cider battered haddock, fries, smashed peas, tartare	18
	Calves' liver, smashed spuds, cabbage + gravy	17
	Honey + thyme ham, Spencer's farm egg, fries, watercress	18
Mains	Braised beef sirloin, horseradish crème fraiche + all the trimmings	21
	Roast leg of lamb, mint sauce + all the trimmings	19/21
	Roast pork loin, apple sauce + all the trimmings	19/21
	Parsnip rosti + all the trimmings	16
	Pan-fried cod, roast new potatoes, leeks, capers, blood orange dressing	24
	Roasted cauliflower, wasabi mayo, hazelnuts, crispy kale	18
<i>All the trimmings = Chantenay carrots, parsnips, green beans, cabbage, pigs in blankets, cauliflower cheese, crispy spuds, Yorkshire pudding + gravy</i>		
Sides	Fries	4.5
	Watercress salad	5
	Extra gravy	0
	Extra roast potatoes	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 / 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	8	Cielo, Pinot Grigio Delle Venezie <i>2020, Italy</i>	6 / 8 / 9 / 26
	9	Monstablé, Chardonnay <i>2021, France</i>	5.5 / 7.5 / 8.5 / 24
	10	Grange des Rocs Picpoul de Pinet <i>2019, France</i>	6 / 8.5 / 9.5 / 27
	11	Alba Martin, Riex Baixas Albarino <i>2020, Spain</i>	30
	12	Folli + Benato, Gavi del Comune di Gavi <i>2020, Italy</i>	32
	13	Wallflower Riesling, <i>2020, Western Australia,</i>	30
	14	Petit Chablis, Domaine Hamelin <i>2019, France</i>	37
	15	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