

THE
**BELL &
 CROWN**
 ZEALS

Cocktails	Negroni Bombay, Campari, Martini rosso	9.5
	Guildy's godmother martini Absolut, Disaronno, espresso	9.5
	Limoncello spritz Limoncello, prosecco, soda	10
	Old-Fashioned Maker's Mark, bitters, brown sugar	9.5
	Black Russian Absolut, Kahlua, boozy cherry	9.5
	Bloody Mary Absolut, tomato juice, sherry, port, tabasco, Worcestershire	10
Shots	Negroni	4.5
Beer	Rude Giant, Lager 4.5%	3.3/5.5
	Rude Giant, Best 4.1%	2.65/ 5.1
	Rude Giant, Pale ale 4.3%	2.65/ 5.1
	Rude Giant, Session IPA 4.3%	3.75/ 6.3
	Erdinger, Alkoholfrei 0.5%	4.9
Starters	Gochujang scotch egg, pickled lemon, spring onion	10
	Leek, potato + wild garlic soup, Stilton crumble, bread + butter	8
	Cider rarebit, braised ham hock, red onion chutney, toast	9
	Chargrilled asparagus, crispy egg, goat's cheese, hazelnut dressing	9
Pub Bangers	Cider battered coley, fries, smashed peas, tartare, curry sauce	18
	English rose veal liver, mash, cabbage, bacon + gravy	22
	Double cheeseburger, crispy onions, chilli slaw + fries	18
	Fish pie, mash, poached egg, samphire, Cheddar	22
Mains	Spring lamb rump, roasted Roscoff onion, rainbow chard, wild garlic aioli	25
	Roasted cauliflower, crispy cavolo nero, wild garlic pesto + patatas bravas	19
	Pearl barley, spring onion + pea risotto, gremolata, crispy chilli oil	18
	8oz flat iron steak, 'nduja butter, fries + roasted heritage tomatoes	26
To share for two	Whole grilled plaice, salsa verde, watercress, fries	45
Sides	Fries	5
	Chilli + garlic fried greens	5
	Roasted carrots + 'nduja	5
	Green beans + hazelnut dressing	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	Negroamaro, San Marzano 'Il Pumo' 2021 <i>Puglia, Italy</i>	8.5 / 26
	2	Pinot Noir, Montsablé 2021 <i>Haute Vallée l'Aude, France</i>	8 / 25
	3	Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i>	7.5 / 26
	4	Château Oumsiyat, 'Jaspe' 2019 <i>Bekaa Valley, Lebanon</i>	28
	5	Côtes du Rhône, Domaine Chapoton 2020 <i>Côtes du Rhône, France</i>	29
	6	Bordeaux, Les Vignes de Coulous 2019 <i>Côtes de Bordeaux, France</i>	30
	7	Malbec, Piattelli Vineyards 'Alto Molino' 2021 <i>Salta, Argentina</i>	32
	8	Barolo, Castagni 'Reverdito' 2016 <i>La Morra, Italy</i>	43
White	9	Pinot Grigio, Orsino 2021 <i>Veneto, Italy</i>	8 / 27
	10	Chardonnay, Montsablé 2021 <i>Haute Vallée l'Aude, France</i>	7.5/25
	11	Picpoul de Pinet, Château de la Mirande 2021 <i>Languedoc, France</i>	8.5 / 30
	12	Sauvignon Blanc, Snapper Rock 2021 <i>Marlborough, New Zealand</i>	8.5 / 30
	13	Albariño, Alba Martín 2021 <i>Rías Baixas, Spain</i>	30
	14	Gavi del Comune di Gavi 2021, Folli & Benato <i>Piemonte, Italy</i>	32
	15	Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	30
	16	Petit Chablis, Domaine Hamelin 2020 <i>Burgundy, France</i>	37
	17	Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	38
Rosé	18	Famille Perrin Luberon Rosé 2021 <i>Luberon, France</i>	8 / 25
	19	Palm Par Escarelle 2022 <i>Provence, France</i>	9.5 / 35
Sparkling	21	Prosecco Spumante, Bella Modella NV <i>Veneto, Italy</i>	7.2 / 30
	22	Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i>	60