

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.

<b>Cocktails</b>	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
	Black Russian   Absolut, Kahlua, boozy cherry	9.5
	Bloody Mary   Absolut, tomato juice, sherry, port, tabasco, Worcestershire	10
<b>Shots</b>	Negroni	4.5
<b>Beer</b>	Rude Giant, Lager 4%	3.3 / 5.5
	Rude Giant, Best 4%	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
<b>Starters</b>	Leek, potato + wild garlic soup, Stilton crumble, bread + butter	8
	Beef + horseradish scotch egg, caper mayo	10
	Cider rarebit, braised ham hock, red onion chutney, toast	8
	Chargrilled asparagus, crispy egg, goat's cheese, hazelnut dressing	9
	Salt cod fritter, wild garlic mayo	10.5
<b>Mains</b>	Cider battered coley, fries, smashed peas, tartare + curry sauce	18
	Double cheeseburger, crispy onions, chilli slaw + fries	18
	English rose veal liver, mash, cabbage, bacon + gravy	22
	Pearl barley risotto, pea, spring onion, gremolata + crispy chilli oil	18
	Pan-fried cod, mussels, samphire, capers, chicory	25
<b>Roasts</b>	Roast sirloin, horseradish sauce + all the trimmings	21/23
	Roast leg of lamb, mint sauce + all the trimmings	21/23
	Cider braised ham hock, apple sauce + all the trimmings	21/23
	Salt-baked celeriac, wild garlic pesto + all the trimmings	18
<i>All the trimmings = Chantenay carrots, parsnips, green beans, cabbage, pigs in blankets, cauliflower cheese, crispy spuds, Yorkshire pudding + gravy</i>		
<b>Sides</b>	Fries	4.5
	Chilli + garlic fried greens	5
	Extra spuds   Yorkie   gravy	0

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

## WINE LIST

<b>Red</b>	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
<b>White</b>	9	Pinot Grigio, Cielo 2022 <i>Veneto, Italy</i>	8 / 26
	10	Chardonnay, Montsablé 2021 <i>Haute Vallée l'Aude, France</i>	8 / 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
<b>Rosé</b>	18	Famille Perrin Luberon Rosé 2021 <i>Luberon, France</i>	8 / 25
	19	Palm Par Escarelle 2022 <i>Provence, France</i>	9.5 / 35
	20	Chateau de Rouet, Villa Esterelle 2022 <i>Provence, France</i>	37
<b>Sparkling</b>	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