

THE
**BELL &
 CROWN**
 ZEALS

Beer	Rude Giant, Lager 4%	3.3 / 5.5
	Rude Giant, Best 4%	2.65/ 5.1
	Rude Giant, Pale Ale 3.6%	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
	Tomato + coriander gazpacho, basil oil, bread + butter	7
	Cider rarebit, red onion chutney, toast	8
	Westcombe ricotta dumplings, frisée salad, apple sauce	9
	Hot smoked trout, roasted beetroot, cucumber, dill + focaccia	9.5
Mains	Pan-fried sea bass, orange, honey, fennel + chilli salad, hazelnut praline	22
	Cider battered haddock, fries, smashed peas, tartare + curry sauce	18
	Double cheeseburger, crispy onions, chilli slaw + fries	18
	Grilled aubergine salad, quinoa, feta, courgette, chicory, chickpeas	18
	Monkfish scampi, chips, tartare, lemon, salad	16
Roasts	Roast sirloin, horseradish sauce + all the trimmings	21/23
	Braised lamb brisket, mint sauce + all the trimmings	21/23
	Slow roast pork belly, apple sauce + all the trimmings	23
	Roasted beetroot, salsa verde + all the trimmings	18
<i>All the trimmings = Chantenay carrots, sugar snaps, green beans, cabbage, cheesy leeks, crispy spuds, Yorkshire pudding + gravy</i>		
Sides	Fries	5
	Chilli + garlic fried greens	5
	Extra spuds Yorkie gravy	0

On your bill you'll find a discretionary 12.5% service charge. 100% of which is split fairly between everyone who works here.

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

WINE LIST

Sparkling

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7 / 30
Le Roc Ambulle, Pet Nat Rosé 2021 ORG <i>Fronton, France</i>	35
Cava, Sumarroca Brut NV ORG <i>Penedes, Spain</i>	32
Blanc de Blancs Brut, Crémant de Bourgogne NV <i>Burgundy, France</i>	40
Champagne Brut, Bernard Remy 'Carte Blanche' NV <i>Champagne, France</i>	60
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	60

Red

Merlot, Rio Alto 2021 <i>Valle de Aconcagua, Chile</i>	7 / 7.5 / 26
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	7 / 7.5 / 27
Pinot Noir, Dissenay 2021 <i>Pays d'Oc, France</i>	7.5 / 8 / 30
Negroamaro, San Marzano 'Il Pumo' 2021 <i>Puglia, Italy</i>	7.5 / 8 / 29
Malbec, Alto Molino 2021 <i>Salta, Argentina</i>	32
Shiraz, Second Nature 2018 ORG <i>McLaren Vale, Australia</i>	33
Nero d'Avola Kore 2021 ORG <i>Sicily, Italy</i>	35
Beaujolais-Villages, Manoir du Carra 2020 ORG <i>Beaujolais, France</i>	35
Bordeaux, Les Vignes de Coulous 2019 ORG <i>Côtes de Bordeaux, France</i>	36
Barolo, Castagni 'Reverdito' 2016 <i>La Morra, Italy</i>	45
Henschke Henry's Seven 2021 <i>Barossa, Australia</i>	60
La Telegramme, Vieux Télégraphe 2020 <i>Châteauneuf-du-Pape, France</i>	65

Booze-free

Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster Sparkling Gooseberry <i>Tisbury, Wiltshire</i>	27

Rosé

Mont Rocher Rosé 2021 <i>Pays d'Oc, France</i>	7 / 7.5 / 26
Palm Par l'Escarelle 2021 ORG <i>Provence, France</i>	8.5 / 9.5 / 35
Château du Rouët, 'Villa Estérelle' 2022 <i>Provence, France</i>	37
Château du Rouët, 'Villa Estérelle' 2022 MAGNUM <i>Provence, France</i>	68

Orange

Solara, Orange 2021 <i>Romania</i>	28
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White

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	7 / 7.5 / 26
Picpoul de Pinet, Château de la Mirande 2021 <i>Languedoc, France</i>	7 / 7.5 / 28
Chardonnay, Montsablé 2021 <i>Haute Vallée l'Aude, France</i>	7 / 7.5 / 29
Sauvignon Blanc, Snapper Rock 2021 <i>Marlborough, New Zealand</i>	7.5 / 8 / 30
Garnacha Blanca, Bodegas Paniza 'Dama D Roca' 2021 <i>Aragon, Spain</i>	27
Riesling Trocken, Von Buhl 'Bone Dry' 2022 <i>Pfalz, Germany</i>	34
Albariño, Alba Martín 2021 <i>Rías Baixas, Spain</i>	35
Gavi del Comune di Gavi 2021 Folli & Benato <i>Piemonte, Italy</i>	37
Petit Chablis, Domaine Hamelin 2020 <i>Burgundy, France</i>	39
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	45
Pouilly Fuissé, Michel Chavet 2021 <i>Burgundy, France</i>	44

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