THE BELL & CROWN ZEALS

SHARPENERS

Sloe Gin Negroni | *Plymouth Sloe Gin, Campari, Martini Rosso Orange*	10
Pedro's Old Fashioned | *Bulliet Bourbon, Pedro Ximenez, Bitters, Orange*	10
Tiramisu Espresso Martini | *Disaronno, Kahlua, Espresso, Cream, Sugar*	10
Black Velvet | *Guinness + Prosecco*	10
Mac Daddy | *Glenmorangie, Stones Ginger Wine, Soda, Rosemary*	10
Cherry Bakewell | *Bols Cherry Brandy, Disaronno, Lemon, Cherry*	10

BOOZE-FREE

Kronenbourg 1664 *0.0%*	3.1 / 6
Erdinger Alkoholfrei *0.5%*	5.2
Guinness *0.0%*	6
Botivo + Tonic	8

STARTERS

Taw Valley Welsh Rarebit, Smoked Chilli Jam	9
Date, Apple + Black Pudding Scotch Egg, Mustard Ketchup	9.5
Crown Prince Benedict, Poached Egg, Hollandaise, Pumpkin Oil	9.5
Smoked Trout Rillette, Toast	9.5
Bromham Celeriac + Smoked Garlic Soup	9
Venison Carpaccio, Horseradish, Smoked Salt, Rocket + Shallot Salad, Capers	11
Padron Peppers, Smoked Sea Salt, Vinegar Powder	8
Salt + Pepper Squid, Marie Rose Sauce	9

MAINS

Guinea Fowl, Crown Prince Squash, Hog's Pudding, Pickled Turnip, Cep Sauce	26
8oz Walter Rose Dry Aged Rump Steak, Bone Marrow Butter, Chips, Rocket + Shallot Salad	30
Cod + Bromham Cauliflower Cheese, Fresh Wiltshire Truffle	26
Potato + Celeriac Terrine, Black Garlic, Porcini, Crispy Cabbage	22
Hay Smoked Beetroot + Harissa Chickpea Salad, Orzo, Bitter Leaves, Mint, Tahini Yoghurt	20
Turkey Schnitzel, Creamed Sprouts + Pancetta, Cranberry Sauce	25

PUB BANGERS

Beer Battered Haddock + Chips, Smashed Peas, Tartare, Curry Sauce	23
Double Cheeseburger, Lettuce, Pickles, Coleslaw, Chips	21
Quarr Cross Venison Steak Frites, Peppercorn Sauce	24
Handmade Shortcrust Pie, Mash, Greens, Gravy	25

SIDE DISHES

Chips	5	Mixed Leaf Salad, Vinaigrette	5
Chilli + Garlic Greens	6	Mash	5
Truffle + Parmesan Chips	6.5	Mash + Peppercorn Sauce	6.5
Crown Prince Squash, Balsamic, Olive Oil	6.5	Creamed Sprouts + Pancetta	7
Bitter Leaf Salad, Vinaigrette	5		

Please ask about any allergens present in our food and do let us know if you have any allergies.

On your bill you'll find a discretionary 12.5% service charge, all of which is split fairly with everyone who works here and the business does not make any deductions.

THE BELL & CROWN ZEALS

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Brickell's Vanilla Ice Cream	10
Dark Chocolate Fondant, Brickell's Vanilla Ice Cream, Pedro Ximinez	10
Plum Tarte Fine, Chantilly Cream, Chambord	10
Boozy Affogato, Brickell's Vanilla Ice Cream, Miller's Biscuit	10
Bath Blue, Honey, Crackers	10

OUR FAVOURITE ICE CREAM IN THE WORLD, BRICKELL'S FROM SOMERSET

	1,2 or 3 Scoops
Chocolate	4 / 6 / 8
Salted Caramel	4 / 6 / 8
Vanilla Bean	4 / 6 / 8
Roasted Strawberry	4 / 6 / 8

SORBET

	1,2 or 3 Scoops
Lemon	4 / 6 / 8
Mango	4 / 6 / 8
Buttermilk + Lime	4 / 6 / 8
Blackcurrant	4 / 6 / 8
Coconut	4 / 6 / 8

PUDDING WINE

Château Briatte, Sauternes 2018 *Bordeaux, France*	7.5 / 32
Quady, Elysium Black Muscat 2018 *California, USA*	7.5 / 34

A NOTE ABOUT THE BEST BUTCHER WE'VE EVER WORKED WITH – WALTER ROSE & SON

Walter Rose & Son are a fifth-generation family butcher based in Devizes. They work with a network of British farmers who share their commitment to high-welfare, responsibly reared livestock.

They are the best butcher we've ever worked with which is why we're proud to work with them and serve their produce on our menu.

DID YOU KNOW?

The Bell & Crown has served the village of Zeals since at least 1787, welcoming travellers on historic coaching routes to the South West. The name *Zeals* comes from the Old English *sealh*, meaning willow tree, a sign of the area's Saxon roots over 1,000 years old.

We are honoured to be the custodians of The Bell today - preserving its heritage and proud to continue its enduring role at the heart of the community.

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