

THE BELL & CROWN ZEALS

DRAUGHT

Rude Giant, Best 4.2%	3.00 / 5.80
Cornish Best 3.4%	3.00 / 5.80
Mahou 4.8%	3.40 / 6.60
Guinness 4%	3.65 / 7.10
Rude Giant, Lager 4% GF	3.10 / 6.00
Rude Giant, Session IPA 4.3% GF	3.65 / 6.50
Thatchers Gold 4.5%	3.10 / 6.00
Kicking Goat, Medium Dry 4.8%	3.10 / 6.00

BOOZE-FREE

Kronenbourg 1664 0.0%	3.10 / 6.00
Erdinger Alkoholfrei 0.5%	5.20
Guinness 0.0%	6.00
Botivo + Tonic	8.00

STARTERS

Smoked Applewood + Rude Giant Rarebit, Pickled Shallots	9
Spring Onion + Cayenne Pepper Scotch Egg, Wild Garlic Mayo	10
Moules à la Normande, Focaccia	12
Salt + Pepper Squid, Sweet Chilli, Spring Onion	10
Pea + Courgette Soup, Mint, Sourdough	9
Pulled Pork + Wild Garlic Fritter, Watercress, Pesto	9
Padron Peppers, Sherry Vinegar, Dorset Sea Salt	8
Real Cure Charcuterie, Cornichons, Focaccia	12
Isle of White Tomato Carpaccio, Feta, Basil, Pangrattato, Oak Aged Balsamic	9

ROASTS

Dry-Aged Roast Beef, Horseradish Sauce + All The Trimmings	23 / 25
Roast Pork Belly, Apple Sauce + All The Trimmings	23 / 25
Braised Lamb, Mint Sauce + All The Trimmings	23 / 25
Mixed Roast Beef, Pork + Lamb + All The Trimmings	28
Swede, Sweet Potato + Red Onion Loaf, Balsamic Gravy	21

All The Trimmings = Carrot + Swede Mash, Greens, Red Cabbage, Pork Stuffing, Beef Fat Roasties, Yorkshire Pudding + Gravy

MAINS

Cider Battered Haddock + Chips, Smashed Peas, Tartare, Curry Sauce	23
Double Cheeseburger, Pickles, Crispy Onions, Coleslaw, Chips	22
Courgette + Bitter Leaf Salad, Gordal Olives, Lemon Yoghurt	20
Gnocchi, Wild Garlic + Watercress Purée, Radish, Sugar Snaps, Feta, Lovage	22
Market Fish, Baked Leeks, Samphire, Artichoke Crisp, Beurre Blanc	28
Handmade Shortcrust Pie, Mash, Greens, Gravy	26

SIDE DISHES

Extra Roasties / Yorkie / Gravy	0	Bitter Leaf Salad, Vinaigrette	6
Chips	5	Cauliflower Cheese	7
Spring Salad	6	Truffle + Parmesan Chips	7

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.

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PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Brickell's Vanilla Ice Cream	10
White Chocolate Mousse, Poached Rhubarb, Italian Meringue, Biscuit Crumb	10
Blood Orange Tart, Torched Orange, Chantilly Cream	10
Affogato, Brickell's Vanilla Ice Cream, Miller's Biscuit (<i>Make it Boozy, Add Disaronno +4</i>)	8
Bath Soft, Truffle Honey, Crackers	10

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

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

SORBET

	<i>1,2 or 3 Scoops</i>
Lemon	4 / 6 / 8
Mango	4 / 6 / 8
Blackcurrant	4 / 6 / 8

PUDDING WINE

Château Briatte, Sauternes 2018 <i>Bordeaux, France</i>	7.5 / 32
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	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.