

THE BELL & CROWN ZEALS

Beer	Rude Giant, Best 4%	2.65 / 5.50
	Cornish Best, St Austell Brewery 3.4%	2.65 / 5.50
	Mahou 4.8%	2.95 / 6.20
	Rude Giant, Lager 4%	2.85 / 5.50
	Thatchers Gold 4.5%	2.80 / 5.50
	Rude Giant, Session IPA 4.3%	3.30 / 6.30
	Guinness 4.2%	3.50 / 6.80
	LoIPA, Low alcohol New England IPA 2.4%	3.00 / 5.80
	Erdinger, Alkoholfrei 0.5%	5.20
	Guinness Zero 0.0%	6.00
Starters	Scrumpy cider + sage scotch egg, apple sauce	9.5
	Parsnip soup + parsnip crisps, bread	8.5
	Salt + pepper squid, bloody Mary mayo	9.5
	Smoked applewood + Rude Giant rarebit, balsamic onion marmalade	8.5
	Chicken liver parfait, apple + chestnut chutney	9.5
	Whipped White Lake goat's curd, shaved pear, celery, walnut	9
Mains	Double cheeseburger, crispy onions, chilli slaw + chips	19.5
	Cider battered haddock, chips, mushy peas, tartare, curry sauce	19.5
	Grilled whole John Dory, confit new potatoes, salsa verdé, clementine	24
	Wild mushroom tagliatelle, crispy sage, truffle oil	18
Roasts	28 day aged rare roast beef, horseradish sauce + all the trimmings	21 / 23
	Cider-braised pork belly + the trimmings	21 / 23
	Chicken, smoked gammon + leek pie + all the trimmings	22
	Sweet potato + celeriac loaf, balsamic gravy + all the trimmings	18
	<i>All the trimmings = Honey + mustard parsnips, sweet-roasted carrots, braised red cabbage, greens, creamed sprouts, pig in blanket, crispy spuds, stuffing, Yorkshire pudding + gravy</i>	
Sides	Chips	5
	Chilli + garlic fried greens	5
	Extra spuds Yorkie gravy	0



This is what we're playing...

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.

01747 840404 | hello@bellandcrown.com | [@thebellandcrown](https://www.instagram.com/thebellandcrown)

WINE LIST

Sparkling

Prosecco, Bella Modella NV <i>Veneto, Italy</i>	7 / 30
Cava, Peralada, Stars Brut Reserva ORG. <i>Penedes, Spain</i>	32
Le Roc Ambulle, Pet Nat Rosé 2022 ORG. <i>Fronton, France</i>	35
Crémant de Limoux, Maison Antech, Cuvée de Françoise NV <i>Languedoc, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon HALF BOTTLE <i>Champagne, France</i>	40
Champagne Grande Réserve 1er Cru, Pierre Mignon <i>Champagne, France</i>	65
Furleigh Estate, Classic Cuvée 2017 <i>Dorset, England</i>	55

Red

Merlot, Rio Alto 2022 <i>Valle de Aconcagua, Chile</i>	8 / 29
Tempranillo, Finca Manzanos 2022 <i>Rioja, Spain</i>	8 / 29
Negroamaro, San Marzano 'Il Pumo' 2022 <i>Puglia, Italy</i>	8 / 29
Pinot Noir, Dissenay 2022 <i>Pays d'Oc, France</i>	8.5 / 30
Nero d'Avola, Cantine Paolini 2022 ORG. <i>Sicily, Italy</i>	29
Malbec, Santa Julia 2021 <i>Mendoza, Argentina</i>	30
Côtes du Rhône, Réserve de Fleur 2022 <i>Côtes du Rhône, France</i>	31
Bordeaux Superieur, Château Maine Martin 2018 <i>Bordeaux, France</i>	33
Primitivo, Electric Bee 2022 <i>Puglia, Italy</i>	35
Old Vine Shiraz, Thistledown 'Gorgeous' 2022 <i>McLaren Vale, Australia</i>	40
Bourgogne Rouge, Domaine Chitry 2022 <i>Burgundy, France</i>	45
Barolo, Castagni 'Reverdito' 2017 <i>La Morra, Italy</i>	55
Piedlong Famille Brunier 2019 <i>Châteauneuf-du-Pape, France</i>	65

Cider + Perry

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchat Hill 2022 <i>Somerset, UK</i>	32
Wilding, Perry Hill 2021 <i>Somerset, UK</i>	32

White

Pinot Grigio, Orsino 2022	8 / 28
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<i>Veneto, Italy</i> Chardonnay, Montsablé 2022 <i>Haute Vallée l'Aude, France</i>	8 / 29
Picpoul de Pinet, Ornezon 2022 <i>Languedoc, France</i>	8.5 / 31
Sauvignon Blanc, Kukupa 2023 <i>Marlborough, New Zealand</i>	9 / 35
Vinho Verde Branco, Vale do Homem 2022 <i>Vinho Verde, Portugal</i>	29
Rioja Blanco, Gatito Loco 2022 ORG <i>Rioja, Spain</i>	32
Chenin Blanc, Winery of Good Hope 2022 <i>Stellenbosch, South Africa</i>	33
Riesling Trocken, Von Buhl 'Bone Dry' 2022. <i>Pfalz, Germany</i>	34
Gavi del Comune di Gavi 2022 Produttori de Gavi, Mille951 <i>Piedmont, Italy</i>	37
Albariño, Alba Martín 2022 <i>Rías Baixas, Spain</i>	38
Petit Chablis, Courtault Michelin 2022 <i>Burgundy, France</i>	47
Sancerre, Aurore Dézat, Domaine des Chasseignes 2022 <i>Loire, France</i>	49
Bourgogne Chardonnay, Chanzy 2022 <i>Burgundy, France</i>	51

Rosé

Mont Rocher Rosé 2022 <i>Pays d'Oc, France</i>	8 / 29
Palm Par l'Escarelle 2022 ORG <i>Provence, France</i>	9.5 / 35
Palm Par l'Escarelle 2022 ORG MAGNUM <i>Provence, France</i>	68
Château l'Escarelle, Les Deux Anges 2022 ORG <i>Provence, France</i>	42
Château l'Escarelle, Les Deux Anges 2022 ORG MAGNUM <i>Provence, France</i>	80

Booze-free

Saint-Chinian, Oddbird <i>Languedoc, France</i>	8 / 30
Riesling Blend, Oddbird ORG <i>Alsace, France</i>	8 / 30
Sparkling Rosé, Oddbird <i>Languedoc, France</i>	30
Blanc de Blancs, Oddbird <i>Languedoc, France</i>	30
Sprigster, Sparkling Gooseberry <i>Wiltshire, UK</i>	25

Orange

Solara, Orange 2022 <i>Viile Timisului, Romania</i>	28
Skin Contact, Funkstille 2022 <i>Niederösterreich, Austria</i>	30