

THE BELL & CROWN ZEALS

BEER

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%	3.10 / 6.00
Rude Giant, Session IPA 4.3%	3.65 / 6.50
LoIPA, New England IPA 2.4%	3.10 / 6.00
Thatchers Gold 4.5%	3.10 / 6.00
Kronenbourg 1664 0.0%	3.10 / 6.00
Guinness Zero 0.0%	6.20
Erdinger Alkoholfrei 0.5%	5.20

STARTERS

Harissa scotch egg, harissa mayonnaise	10
Leek + potato soup, black pudding, soft boiled egg, sourdough	8.5
Smoked applewood + Rude Giant rarebit crumpet, pickled shallot	8.5
Crispy whitebait, wild garlic aioli	9.5
Roasted cauliflower, spiced yoghurt, cucumber + pomegranate salsa	9.5
Pigs head terrine, fig chutney + toast	9

ROASTS

28 day aged rare roast beef, horseradish sauce + all the trimmings	23 / 25
Cider-braised pork belly + the trimmings	23 / 25
Celeriac + kohlrabi loaf, balsamic gravy + all the trimmings	21

*All the trimmings = Honey + mustard parsnips,
carrot + swede mash, cheesy leeks, greens, pig in
blanket, crispy spuds, Yorkshire pudding + gravy*

MAINS

Cider battered haddock, chips, mushy peas, tartare, curry sauce	23
Double cheeseburger, crispy onions, chilli slaw, chips	21
English pea + broad bean risotto, purple sprouting broccoli	22
Clam chowder, skrei cod, samphire + sweetcorn	26

SIDES

Chips	5
Purple sprouting broccoli, tahini	6
Sweet potato fries	6.5
Halloumi + chilli jam	6.5
Extra spuds Yorkie gravy	0

PUDDINGS

Warm banana cake, candied pecans, salted caramel sauce + white chocolate ice cream	8
Sticky toffee pudding, butterscotch sauce + vanilla ice cream	8
Baked white chocolate cheesecake, blood orange + vanilla oil	8
Affogato espresso + vanilla ice cream	6
Boozy affogato salted caramel ice cream, spiced rum + shortbread	8
Scroppino lemon sorbet + vodka shot	8
Ice cream	3 per scoop
Vanilla / chocolate / salted caramel / roasted strawberry	
Sorbet	3 per scoop
Mango / lemon / peach + raspbeberry	

On your bill you'll find a discretionary 12.5% service charge.
100% of which gets split fairly with 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
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 2023 <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

ORANGE

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

WHITE

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	8 / 28
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>Rias 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 Alsace, France	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

PUDDING

Chateau Briatte, Sauternes 2018 <i>Sauternes, France</i>	75ml / 375ml 7 / 29
Quady, Elysium Black Muscat 2018 <i>California, USA</i>	7 / 29