

# THE BELL & CROWN ZEALS

## STOP PRESS!

We are offering £500 Chickpea Group vouchers to anyone who successfully recommend chefs for our kitchens. Once they've stayed for three months – the money is yours.

Available positions can be found on the Chickpea Group Indeed page. Get hunting!

<b>Beer</b>	Rude Giant, Lager 4.5%	3.3/5.5
	Rude Giant, Best 4.1%	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
<b>Starters</b>	Venison, black pudding + duck fat scotch egg, pickled blackberries	10
	Celeriac soup, apple, Scotch bonnet oil, cheese on toast	7
	Roasted beetroot, mushroom, vegan feta, kohlrabi, hazelnut	8.5
	Smoked mackerel pâté, Dijon dressing, grilled focaccia	9.5
	Beef croquettes, squash purée, braised shallots	9.5
	Cider rarebit, red onion chutney, toast	9
<b>Pub Bangers</b>	English rose veal liver, mash, cabbage, onion + gravy	22
	Cider battered haddock, hand cut chips, mushy peas, tartare, curry sauce	18
	Double cheeseburger, homemade bun, crispy onions, chilli slaw + fries	18
	Beef + stout pie, greens, mash + gravy	22
<b>Mains</b>	Whole partridge, mash, pickled blackberries	22
	Chestnut mushroom + red wine stew, sourdough bread	18
	Seabass, beetroot, romanesco, green beans, spring onion butter	22
	Cider risotto, heritage squash, pickled wild mushrooms, sage	18
	8oz Rib-eye, poached carrots, bearnaise, watercress, hand cut chips	28
<b>Sides</b>	Fries	5
	Mash	5
	Hand-cut chips	6.5
	Chilli + garlic fried greens	5
	New potatoes, chives	5
	Carrots, green beans, mangetout	5

*This is what we're playing...*



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>	7.2 / 30
Le Roc Ambulle, Pet Nat Rosé 2021 <b>ORG</b> <i>Fronton, France</i>	35
Cava, Sumarroca Brut NV <b>ORG</b> <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
Côtes du Rhône, Domaine Chapoton 2020 <i>Côtes du Rhône, France</i>	31
Malbec, Alto Molino 2021 <i>Salta, Argentina</i>	32
Shiraz, Second Nature 2018 <b>ORG</b> <i>McLaren Vale, Australia</i>	33
Nero d'Avola Kore 2021 <b>ORG</b> <i>Sicily, Italy</i>	35
Beaujolais-Villages, Manoir du Carra 2020 <b>ORG</b> <i>Beaujolais, France</i>	35
Bordeaux, Les Vignes de Coulous 2019 <b>ORG</b> <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

### Orange

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

Pinot Grigio, Orsino 2022 <i>Veneto, Italy</i>	7 / 7.5 / 27
Picpoul de Pinet, Château de la Mirande 2021 <i>Languedoc, France</i>	7 / 7.5 / 30
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

### Rosé

Mont Rocher Rosé 2021 <i>Pays d'Oc, France</i>	7 / 7.5 / 26
Palm Par l'Escarelle 2021 <b>ORG</b> <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

### Cider + perry

Wilding, Commix 2021 <i>Somerset, UK</i>	32
Wilding, Ditchat Hill 2021 <i>Somerset, UK</i>	32
Wilding, Perry Hill 2020 <i>Somerset, UK</i>	32

### Booze-free

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

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