

## £12 To Graze (sharing for two) Chef's signature Guinness rolls, house cultured butter, Marmite butter, marinated olives, scotch egg of the day Starters Minestrone (v) £8 Linguine, sweetcorn, broad beans, peas, smoked tomatoes, mozzarella & basil bruschetta £9/£17 Burrata Salad (Amp/Gen) (v) Cucumber, watermelon, cashew nuts, croutons, wild fennel, mint & lime dressing £12 Confit Chalk Stream Trout Panisse chip, smoked plum tomato petals, warm tartar sauce £12 Sussex Coast Mackerel Escabeche Crispy cuttlefish, pickled cucumber, saffron emulsion, radish, fresh herbs £12 Ploughman's Terrine Confit chicken, Olde Sussex Cheddar, sausage de Morteau, piccalilli ketchup, house pickles, sourdough £12 Honey Glazed Smoked Belly Bacon Crispy truffle & Parmesan polenta, fried quail egg, bacon & thyme velouté Mains All The Chicken (sharing for two) £44 Smoked paprika & herb breasts, T.B.F.C wings, sweet & sour drumsticks & thighs, chicken gravy, coleslaw & smoky new potatoes **Gressingham Duck** £25 Breast, leg croquette, fondant potato, braised onion, smoked garlic purée, Sauternes jus £26 South Coast Salmon Handpicked local crab, warm potato & leek salad, nori seaweed beurre-blanc £17 Provençale Filo Tart (vg) Black olive purée, piperade, smoked tomatoes, basil pesto, pine nuts, feta £18 Beer Battered Haddock Salt & vinegar chips, crushed peas, pickled onions & cornichons, tartar sauce Sussex Wagyu Beef Burger (vegetarian option available) £19 Toasted brioche, Monterey Jack Cheddar, crispy onion ring, gem lettuce, tomato chutney, garlic & herb mayonnaise, caramelised onions, fries Sides Fries (vg) £5 Niçoise salad, soft boiled egg, baby tomatoes, olives, French beans, new potatoes (v) £6 Baby gem lettuce, Parmesan shavings, croutons, Caesar dressing (v) £5 Coleslaw (v) £5 Mixed leaf salad (vg) £5 Smoked celeriac, chervil mustard mayo (vg) £5 £5 Couscous, courgette, baby tomato, pesto







We embrace culture, people, food, and community.

As you enjoy our hospitality, we are suggesting a discretionary donation of 50p per table to be donated to TOAST - The Old Ambulance Station Trust - a new initiative supporting the development of local artists' careers, and their work in the community.

The Bell will match every penny donated.

Please be aware that some ingredients may contain traces of allergens.

Kindly inform staff of all allergies and intolerances.

A discretionary service charge of 12.5% will be added to your bill, 100% of which is distributed amongst the team.

