

## While you're looking... For two to share - Chef's signature Guinness rolls, house cultured butter, Marmite butter, marinated olives, scotch £12 egg of the day (d, g, e, m, s)Cocktail sausages, honey mustard glaze (m, s)£6 Autumn Menu Our Ploughman's Club Toastie £7 Chicken, smoked bacon, red onions, cornichons (d, g, s, m, c) Roasted Crown Prince Pumpkin Soup (v) £8 Toasted almonds, red onion bhaji, lovage oil, curry and lime yoghurt (*d*, *g*, *s*, *c*) House Smoked Chalk Stream Trout £9 Herb & lemon cream cheese, fresh herbs, bread crisp (*d*, *g*, *m*, *f*, *s*, *c*) Prawn Cocktail £12 King prawns, soft boiled egg, baby gem lettuce, melba toast, lemon, Marie Rose sauce (d, sf, g, e, m, s) £9 Goats Cheese Croquettes (v) Smoked tomatoes, tomato coulis, basil pesto, roquette salad (d, c, s, m) Chicken Caesar Salad £9/£15 Parmesan, baby gem lettuce, croutons, crispy onions, Caesar dressing (*d*, *c*, *e*, *m*, *g*) South Coast Salmon En Croûte £26 Braised baby gem lettuce, smoked celeriac, wilted baby spinach, chive beurre blanc (*d*, *e*, *m*, *f*, *s*, *c*) Cauliflower Steak (vg) £18 King oyster mushroom, Jerusalem artichokes, hazelnuts, lentil dahl sauce (s, c, m, n) **Braised Ox Cheek** £27 Truffle mashed potato, braised red cabbage, roasted root vegetables, red wine jus (*d*, *s*) £16 Mild Lamb Fillet or Puy Lentil Curry (v) Steamed basmati rice, naan bread (d, m, s, c) Beer Battered Haddock £18 Salt & vinegar chips, crushed peas, curry sauce, tartar sauce (*d*, *g*, *e*, *l*, *m*, *f*, *s*, *c*) Pulled BBQ Shiitake Mushroom Burger (v) £14 Toasted brioche, halloumi, baby gem lettuce, garlic and chive mayonnaise, tomato chutney, hash brown (d, g, e, m, s, c)£15 Hedgerow Farm Venison Burger Toasted brioche, Monterey Jack Cheddar, baby gem lettuce, pickled red onions, hash brown, chimichurri, garlic & chive mayonnaise (d, g, e, m, s, c)£19 Pie of the Day Mashed potato, peas, gravy (g, m, d, e, c, s,) Sides Fries (vg) £5 Truffle mashed potato & gravy (v) £6 Lyonnaise potatoes, caramelised onions, smoked £6 Cauliflower cheese croquettes, piccalilli £7 bacon ketchup (v) Mixed leaf salad (vg) Mixed greens (v) £5





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.

KEY: d – Dairy, g – Gluten, e – Eggs, m – Mustard, f – Fish, s – Sulphites, c – Celery, sf – Shellfish, n - Nuts l – Lupin, v – Vegetarian, vg – Vegan

