

THE BELL

“Apparently”

The Shape of Your Day 2026

Included in Venue Hire

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The Team

Dedicated Wedding Coordinator throughout your wedding journey
Floor Manager and full team on the day

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The Assembly Hall

Licensed for civil ceremonies up to 90
Wedding Breakfast
Evening celebrations for up to 120

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The Stable with a Table

Red carpet confetti walk
Private bar and seating area
Licensed for smaller civil ceremonies up to 40

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The Snug

Sofas and comfortable seating by the fire
The perfect place to relax

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The Fire Pit

Roaring fire for the end of the night
Perfect for roasting marshmallows and winding down

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As Well As

Cake knife & Stand
Red Royal Mail post box
Easel
Tables & Chairs
White table linen
Crockery / Glassware / Cutlery

A complimentary tasting of the menu is also included

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Venue Hire 2026

July / August / September / December

Saturday ~ £2,800

Friday ~ £2,250

Thursday / Sunday ~ £2,000

Monday / Tuesday / Wednesday ~ £1,550

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April / May / June / October

Saturday ~ £2,250

Friday ~ £2,000

Thursday / Sunday ~ £1,750

Monday / Tuesday / Wednesday ~ £1,350

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January / February / March / November

Saturday ~ £1,850

Friday ~ £1,450

Thursday / Sunday ~ £1,400

Monday / Tuesday / Wednesday ~ £1,250

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Drink

Milligan.

Drinks Reception: One glass of either Pimms / Poretts / Winter Pimms

Dinner: Half a bottle of House White / House Red

Speeches: One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

£38.00

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Newington.

Drinks Reception: One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

Dinner: Half a bottle of Sauvignon Blanc / Merlot

Speeches: One glass of Prosecco, 'Sylvoz' DOC, le Colture, Valdobbiadene, Italy

£42.00

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Kipling

Drinks Reception: One glass of Brut NV, Balfour, Hush Heath Estate

Dinner: Half a bottle of Chardonnay / Malbec

Speeches: One glass of Brut Blush, Balfour, Hush Heath Estate

Plus: A free Tour & Tasting for two at Balfour, Hush Heath Estate

£49.00

Fancy something different?

We can tailor our packages to suit your own tastes!

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Food

For a minimum of 50 guests
(Prices based per person)

Pub Classics

Two canapés
Pub Classics Wedding Breakfast
£75.00

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Sutherland

Three canapés
Sutherland Wedding Breakfast
£85.00

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Emin

Three canapés
Emin Wedding Breakfast
£90.00

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Bespoke Menu

Five canapés
Bread & olives
Three Course Bespoke Menu
£95.00

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Canapés

Pork sausage roll

Chicken & salsa taco

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Cheese gougère filled with smoked salmon rilette

Haddock brandade fritter & tartar sauce

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Parmesan & mushroom croustade v)

Whipped goats' cheese, piccalilli ketchup cornet (v)

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Polenta chips (vg)

Whipped vegan feta & poppyseed flat bread (vg)

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Pub Classics Menu

One choice to be selected for all guests, dietaries will be catered for separately

Starter

Prawn Cocktail

Marie Rose sauce, young gem lettuce

Ploughman's Nugget

piccalilli ketchup, fresh herbs

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Main

Beer Battered Haddock

Chunky chips, peas, tartar sauce

Cumberland Sausage and Mash

Caramelised onions, red wine gravy

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Dessert

Apple Crumble

Clotted cream ice cream

Bread and Butter Pudding

Dark chocolate and orange sauce

Menus subject to change

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Sutherland Menu

One choice to be selected for all guests, dietaries will be catered for separately

Starter

Smoked Ham Hock Terrine

Waldorf salad

Fishcakes

Tartar sauce, fresh herbs

Butternut Squash Soup (v)

Sage brown butter, croutons

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Main

Chicken Breast

Fondant potato, cauliflower cheese purée, savoy cabbage, split balsamic, jus

Salmon Fillet

Mash potato, french beans, fish velouté, crispy egg

Wild Mushroom Risotto (v)

Whipped Sussex brie

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Dessert

Treacle Sponge

Clotted cream ice cream

Chocolate Mess

Brownie, vanilla panna cotta, chocolate sorbet

Vanilla Crème Brûlée

Raspberry sorbet

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Emin Menu

One choice to be selected for all guests, dietaries will be catered for separately

Starter

Smoked Ham Hock & Sussex Cheddar Arancini

Piccalilli ketchup, pickles

Home Smoked Sea Trout

Garlic bread crisp, herb & lemon cream cheese, fresh herbs

Goat's Curd (v)

Smoked beetroot, apple purée, hazelnuts

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Main

Slow Cooked Lamb

Dauphinoise potato, confit carrot, baby spinach, mint jus

Roasted Cod

Creamed leek & potato, french beans, red wine sauce, chive oil

Caramelised Onion & Feta Tart Tatin (vg)

Mash potato, spinach, broccoli, marmite gravy

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Dessert

Sticky Toffee Pudding

Vanilla ice cream, butterscotch sauce

Strawberry Tartlet

Crème pâtissière, marinated strawberries

Milk Chocolate Cremeux

Passion fruit ice cream

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Bespoke Menu

A feast for the imagination

On an already unforgettable day, what could make it more special than your favourite dish?

With our bespoke package, we will work with you both to create a menu filled with your favourite ingredients and produce. Whether you are looking for a traditional roast dinner with all the trimmings, or a fantastic fusion of cultures, we will work with you to deliver a menu that's personal to you.

You will meet with our Wedding Coordinator, Becky, and Head Chef, Mark, who will talk through the process and be with you every step of the way to create the meal of your dreams.

Included in this package are five canapés to go with your drink's reception. Your meal will then start with homemade bread and butter, and infused olives, before your guests tuck into a bespoke feast, designed by you.

Please bear in mind that whilst we want to provide you with everything and more for your day, there are a few items that will come with a surcharge. These include (but are not limited to): lobster, oysters, veal, scallops, beef fillet, venison, halibut & duck

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Vegan Menu

One choice to be selected for all guests, dietaries will be catered for separately

Starter

Whipped Vegan Feta

Piccalilli ketchup, pickles, cashew nuts

Quinoa Fritter

Beetroot, apple purée, hazelnuts

Herb Polenta Chips

Red pepper ketchup, confit plum tomatoes, basil oil

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Main

Glazed Hen of the Woods

Haricot Beans, sweetcorn, peas, truffle sauce

Caramelised Onion & Vegan Feta Tart Tatin

Mash potato, spinach, broccoli, marmite gravy

Crispy Tofu

Crushed new potatoes, French beans, tomato coulis

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Dessert

Coconut panna cotta

Mango & passion fruit salad

Marinated fresh berries

Strawberry ice cream

Chocolate brownie

Vanilla ice cream

Menus subject to change

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Children's Menu

Under 12s

One choice to be selected for all guests, dietaries will be catered for separately

Starter

Cheesy nachos (v)

Fruit bowl (vg)

Bread sticks & hummus (v)

Chicken goujons

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Main

Cheese burger & fries

Halloumi burger & fries (v)

Macaroni cheese (v)

Sausage, fries & peas

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Dessert

Vanilla ice cream, berry coulis, 100's & 1000's

Sticky toffee pudding & vanilla ice cream

Chocolate brownie & salted caramel ice cream

Fruit sorbet

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2 Courses / 3 Courses

£17.00 / £22.00

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Food Add-ons

For the day

Bread & butter

£4.00

Additional Canapé

£4.00

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For the evening

Macaroni cheese

Chicken curry, basmati rice

Smoked bacon baps

Sausage baps

Fish finger baps

Vegetarian / vegan option available upon request

Selection of sandwiches with your choice of fillings

£10.00

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Sides

Chips

Jacket potatoes & beans

Garlic naan

Coleslaw

Garlic bread

£5.00

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Cheese Tower

Please enquire for further details, a number of tower options available