



Scott Currie, Head Chef here at The Bell, invites you to enjoy our menu.

To begin..

Salt and Pepper Squid, served with a sweet chili dip. 6.50 (GF)

The Bells Prawn Cocktail, traditionally served with Marie Rose sauce,
freshly baked baguette & butter 7.50 (GF Option)

Halloumi Fries, drizzled with delicious honey yoghurt,
onion seeds, coriander, mint, chili & pomegranate 6.50 (GF)

The Bell Inn's Soup of the Day, served with warmed sour dough bread 6.50 (GF Option)

Pan Seared Scallops, cauliflower velouté, curry butter and garlic crouton 10.95 (GF Option)

Burrata, marinated grilled grape skewer and a basil pesto 7.95 (GF)

Devilled Chicken Livers, served on toasted sourdough bread and garnished with fresh parsley 7.50

The main event..

Billingsgate Market King Prawn and Crab Tagliatelle served with roasted tomato arrabiata,
blanched samphire and Parmigiano-Reggiano cheese 18.95 (DF Option)

Sliced English Lambs Liver delivered with a wholegrain mustard mash, tenderstem
and accompanied by bacon crisps & our delicious onion gravy 14.95

Honey and Ginger Dijon Mustard Glazed Pork Chop,
served with a roasted vegetable cous cous & blanched asparagus 15.95 (GF Option) (DF)

Cumin Spiced Cauliflower Quinoa, with a roasted garlic hummus, chili oil, coriander,
pomegranate, toasted coconut, onion seed 13.95 (GF) (DF) (VG)

Miso Glazed Aubergine with soft shell tacos, smashed avocado, vegan cheese,
vegan coleslaw & sweet potato fries 13.95 (DF) (VG)

The Bell's Handmade Half Pounder Beef Burger, with our London Pride marinated onions,
American sliced cheese, shredded fresh iceberg lettuce, sliced gherkin,

all tucked into a Brioche Bun with sides of ketchup and skinny fries 14.50 (GF Option)

Buttermilk Fried Chicken Burger, in a Brioche Bun with crisp iceberg, coleslaw,
sliced fresh tomato, chipotle mayonnaise & skinny fries 14.50

Here at The Bell Inn, we regard your health and safety as a priority. If you require information regarding the presence of allergens in any part of your food or drink, please ask a member of our team who will be happy to provide you with this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

Please also ask about specific dietary requirements, to ensure that we can take the best care of you.





Our Pub Classics...

Honey Roasted Ham, prepared here by our Head Chef Scott at The Bell
with locally sourced fresh eggs from Nags Hall Farm in Godstone, and our chunky rustic chips. 12.95 (GF)

Brightleigh Farm, Outwood's, delicious Lincolnshire Sausages, presented on a bed of mashed potato,
with buttered cavolo nero (Italian Kale), crispy battered onion rings, red wine gravy. 14.00

Beer Battered Haddock, fresh from Billingsgate Market, served with our chunky rustic chips,
crushed garden peas and a tartare sauce. 14.50

Steak & London Pride Pie, maris piper mashed potato,
Tenderstem, served with our cask conditioned ale gravy. 14.95

Sides..

Chunky chips 3.95	Bread & oil 2.95	Side salad 2.95
Skinny fries 3.95	Garlic bread 3.95	Side of veg 3.95
Sweet potato fries 4.50	cheesy garlic bread 4.50	Halloumi fries 5.50

Leave some space for The Bell's Desserts..

Toffee & honeycomb cheesecake, served with vanilla ice cream. 7.50 (GF Option)

Sticky Toffee Pudding, served with vanilla ice cream. 6.00

Warm Chocolate Brownie, served with vanilla ice cream. 6.00

Apple & blackberry pie, served with custard. 6.50

Our selection of Ice Creams & Sorbet..

Strawberry, Chocolate, Vanilla, Salted Caramel
2.00 a SCOOP (GF Option)

Selection of Sorbet;
Mango, Raspberry, Lemon-Zest. (GF) (DF)
2.00 a scoop

We also have a wide selection of Coffees, freshly ground inhouse.
Just ask us for our Hot Drinks Menu.



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