



THE BELL HOTEL

SANDWICH

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FOR THE TABLE

Stone-in Amfissa, Nocellara & Kalamata olives (vg)	4.00	Tempura anchovies	7.00
Wholegrain mustard & Ashmore Farmhouse cheese straws	7.50	Seaweed mayonnaise	
Brown crab mayonnaise			

SHARERS

Falafels & red pepper houmous (vg)	15.50	Charcuterie board	16.50
Chickpeas, pink pickled onions, Borettane onions, semi dried tomatoes, dukkah & flat breads		Salami, chorizo, Coppa ham, Black Bomber Cheddar, grapes, spiced apple chutney & sliced baguette	

STARTERS

Apple & celeriac soup (v)	7.00	Bang bang cauliflower florets (vg)	7.50
Roasted hazelnuts, crispy sage leaves, lemon oil & sourdough bread		Pickled red cabbage salad, radishes, carrots, sriracha sauce & chipotle vegan mayonnaise	
Tomato & pickled shallot bruschetta (vg)	7.00	Crispy lamb, pea & mint croquettes	8.00
Toasted sourdough bread, red bell pepper coulis & charred aubergine		Tomato chutney, rocket & pickled carrot salad.	
Rye Bay seared scallops	13.00	Crispy fried squid	8.50
Pea & spring onion purée, pea shoots, crispy shallots, lemon oil, sage & apple butter		Sliced red chilli, capers, sage, lemon & garlic aioli	
		Crab Thermidor on sourdough toast	10.50
		Lemon & mustard dressing, watercress leaves & Parmesan cheese	

SANDWICHES

Freshly made to order on white or granary bread (Unless otherwise stated).

Applewood cheese & apple chutney (v)	9.50	Toasted chicken & bacon club sandwich	12.50
Kentish spiced apple chutney & chips		Avocado, tomato, mayonnaise & chips	
Whitstable Bay beer battered Haddock fish finger sandwich	12.00	Prawn & Marie Rose	9.50
Tomato, rocket, tartare sauce & chips		Shredded lettuce, Marie Rose dressing & chips	

MAINS

Please speak to one of our servers for any dietary requirements.

Haddock & chips	17.95	Grilled swordfish fillet	22.00
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Chilli & lime butter sauce, sautéed new potatoes & wilted spinach	
King prawn & cherry tomato Tagliolini pasta	17.00	Grilled skate	16.50
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Caper popcorn, new potatoes, herb butter	
Roasted vegetables & lentil salad (vg)	11.50	Sussex farms herb crusted pork tenderloin	17.50
Cashew yoghurt, lemon & herb dressing		Potato & leek croquettes, butternut squash purée, tenderstem broccoli & apple jus	
Chargrilled tarragon chicken	15.50	Chicken Caesar salad	17.50
Chargrilled with roasted beetroot, herb crushed potatoes, butternut squash veloute & crispy pancetta.		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
Wild mushroom risotto (vg)	15.00	Plant-based burger (vg)	14.00
Soya beans & pickled mushrooms		Vegan mayo, spicy satay carrot salad, pickle, gem lettuce, beef tomato, seeded bun & chips	
Beef burger	16.50	30 day dry-aged 8oz rib eye steak	26.50
Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips		Vine tomatoes, watercress salad, pickled red onions & chips	
Add a topping Streaky bacon 1.50		Choose a sauce Bearnaise sauce Peppercorn sauce	
 Whitstable Bay beer battered onion rings (vg) 1.50			

Please scan the QR code using your phone camera to view calorie information For groups of six people or more, where table service is provided, a discretionary service charge of 10% will be added to the bill. For groups of less than six people, an option to add a tip will be given when you pay. Tips are shared by all members of our team here. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Other options may be available - please ask in-house about your dietary requirements. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change. Please note that due to the nature of cooking our deep fried products, we cannot guarantee they're free from cross contamination with other allergens. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers. If you are unsure which of our products go through the deep fryer please ask a member of staff. ** Due to daily markets may be substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



Allergen/Calorie Info



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SIDES

Bowl of house chips (vg)	5.00	Garden salad (vg)	4.00
Whitstable Bay beer battered onion rings (vg)	4.00	Lemon & mustard dressing	
Parmesan & rosemary chips	5.50	New potatoes (v)	4.00
Freshly baked sliced sourdough bread (v)	4.00	Lemon & chive butter	
Salted butter		Mucky swine loaded fries	7.00
		Spiced fries, crispy streaky bacon, Cheddar cheese, mozzarella, house burger sauce & BBQ sauce	

PUDDINGS

Creekside Coffee

Try our delicious new Arabica coffee blend, created exclusively for us by fellow Kent-based independent family business John Street Beverage. The coffee beans are Rainforest Alliance-certified, sourced from the regions of Brazil, Guatemala, Ethiopia and Colombia, and all packaging is fully recyclable.

Chocolate & pecan torte (v)	8.50	Lemon & white chocolate pavlova	8.50
Mascarpone, crystallised orange cream & candied pecans		Berries & raspberry coulis	
Blackcurrant delice (vg)	8.00	Double Stout sticky toffee pudding (v)	8.50
Raspberry coulis, lemon sorbet & candied walnuts		Caramelised pecans, butterscotch sauce & vanilla custard	
Vanilla crème Brulee (v)	8.00	Kentish cheese board (v)	12.50
Orange & cardamom Biscotti		Canterbury Cobble, Canterbury Chaucers, Kentish Blue, grapes, spiced apple chutney and crackers	
Ice cream or Sorbet Price per scoop			
Chocolate ice cream (v) 2.00 Vanilla ice cream (v) 2.00			
Strawberry ripple 2.00 Lemon sorbet (v) 2.00			

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