



# THE BELL HOTEL

SANDWICH

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## FOR THE TABLE

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

## SHARERS

<b>Falafels &amp; red pepper houmous (vg)</b>	<b>15.50</b>	<b>Charcuterie board</b>	<b>16.50</b>
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

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

## SUNDAY ROAST

*Served from Noon till gone!*

<b>30 day aged roast striploin of beef</b>	<b>20.95</b>	<b>Cranberry, butternut squash &amp; nut roast (v)</b>	<b>15.50</b>
Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & horseradish sauce		Seasonal vegetables, roasted potatoes, vegan gravy, Yorkshire pudding & red currant jelly	
<b>Roast Pork loin</b>	<b>17.95</b>		
Seasonal vegetables, roasted potatoes, gravy, Yorkshire pudding & spiced apple chutney			

## MAINS

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

<b>Haddock &amp; chips</b>	<b>17.95</b>	<b>Grilled swordfish fillet</b>	<b>22.00</b>
Whitstable Bay batter, pea purée, tartare sauce, lemon, chips**		Chilli & lime butter sauce, sautéed new potatoes & wilted spinach	
<b>King prawn &amp; cherry tomato Tagliolini pasta</b>	<b>17.00</b>	<b>Chicken Caesar salad</b>	<b>17.50</b>
Green pasta, white wine, garlic, lemon crumb, parsley & Parmesan sauce		Lemon, garlic & herb chicken breast, baby gem lettuce, bacon lardons, marinated anchovies, Parmesan, croutons & Caesar dressing	
<b>Roasted vegetable tagine (vg)</b>	<b>14.00</b>	<b>Plant-based burger (vg)</b>	<b>14.00</b>
Sultanas & apricots, toasted almonds, lemon quinoa & pomegranate		Vegan mayo, spicy satay carrot salad, pickle, gem lettuce, beef tomato, seeded bun & chips	
		<b>Beef burger</b>	<b>16.50</b>
		Cheddar cheese, pickle, mayonnaise, Kentish tomato chutney, red onions, seeded bun & chips	
		<b>Add a topping   Streaky bacon 1.50</b>	
		<b>  Whitstable Bay beer battered onion rings (vg) 1.50</b>	

## SANDWICHES

*Freshly made to order on white or granary bread (Unless otherwise stated). | Served until 5:30pm*

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

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 maybe substituted with cod. (V) = Vegetarian (VG) = Vegan. Adults need around 2000 kcal a day



Allergen/Calorie Info



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## SIDES

<b>Bowl of house chips (vg)</b>	<b>5.00</b>	<b>Garden salad (vg)</b>	<b>4.00</b>
<b>Whitstable Bay beer battered onion rings (vg)</b>	<b>4.00</b>	Lemon & mustard dressing	
<b>Loaded chips</b>	<b>7.00</b>	<b>Freshly baked sliced sourdough bread (v)</b>	<b>4.00</b>
Crispy bacon, chillies, spring onions, crispy onions, Cheddar cheese, mozzarella, BBQ & baconnaise sauces		Salted butter	

## 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.

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



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