

THE BELL

“Apparently”

On Arrival	Lighthouse Bakery breads, rapeseed oil, balsamic	£3
	Mixed spiced nuts	£3
	Gordal olives	£3.50
	Jamón Serrano and Lighthouse Bakery breads	£7.50
Morsels	Cocktail sausages, honey mustard	£4
	Padron peppers, smoked cheddar, almonds, aioli	£6
Cheese	Goodweald Smoked Cheddar	£4
	Sussex Brie	£4
	Brighton Blue	£4
	Cheese selection	£10
	All portions served with crackers and membrillo	
Small Plates	Soup of the day, Lighthouse Bakery bread	£6.50
	Chicory, Serrano ham, quail egg, salmorejo	£7
	Crispy squid, togarashi, yuzu	£7.50
	Salmon ceviche, avocado, tiger's milk, rice cracker	£7.50
	Black pudding scotch egg, piquillo pepper, chilli	£7.50
Large Plates	Vegetable chaufa rice, 65° poached egg, mushroom, pine nuts (v)	£13.50
	Harvey's ale battered fish, chips, mushy peas, tartare sauce, lemon	£14
	The Bell's chuck steak burger, cheddar, bacon, Lovers chips	£14
	Chicken breast, broccoli, hogao, parsley sauce	£15
	Pork collar, cauliflower, onions, Pedro Ximenez prunes	£16.50
	Ribeye steak, chimichurri, Lovers chips	£23
Special	Tiger prawns, chilli, garlic	£10
	Chargrilled picanha beef to share (800g – 1k) salad, chips	£45
Sides	Lovers chips	£3
	New potatoes	£3
	Market salad	£3
	Market Vegetables	£4

*A discretionary service charge of 10% will be added to your bill
Please make us aware of any food intolerances or allergies when you order*



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Our Local Suppliers

We celebrate local produce in all its natural glory; knobbly potatoes and twisty carrots from a farm down the road; cream that's travelled less distance to get here than a cow wanders in an afternoon, and meat that has had the sunshine on its back.



Betty's Ladders
Sarah Ward's Lamberhurst based business combines her two loves in life - puddings and cocktails, here blended to create very grown up, alcoholic ice cream.



Matt's Farm
This Kentish family farm has been going since the early 1900s. Now Matt, Avril and their son Ed grow over sixty different crops.



The Old Dairy Brewery
The Old Dairy Brewery based just off the High Street in Tenterden use locally sourced ingredients to create an interesting variety of beer styles.



Moe's Fine Foods
Moe's is a supplier and distributor of everyday and luxury foods, delivering across the south east from their base in Hawkhurst.



Maynard's Farm
A farm set on the slopes overlooking Bevil Valley, the Maynard family provide the very best in soft fruits, apples pears, cherries and plums.



Harvey's Brewery Leaves
Harvey's Brewery is renowned for its wonderful range of traditional unpasteurised cask ales known as the champagne of beers.



Cooper's Farm
Cooper's Farm is about three miles from the Bell. The pork is from Oxford Sandy & Black pigs that muffle about happily in natural woodland.



Spire Farm Eggs
Carol and Jeremy Richardson's chicken range free around their farm on Withersden Hill and produce happy eggs.



The Traditional Cheese Dairy
Using milk from local farmers and traditional methods, The Dyballs make a range of cows' and goats' milk cheeses just down the road in Stonegate.



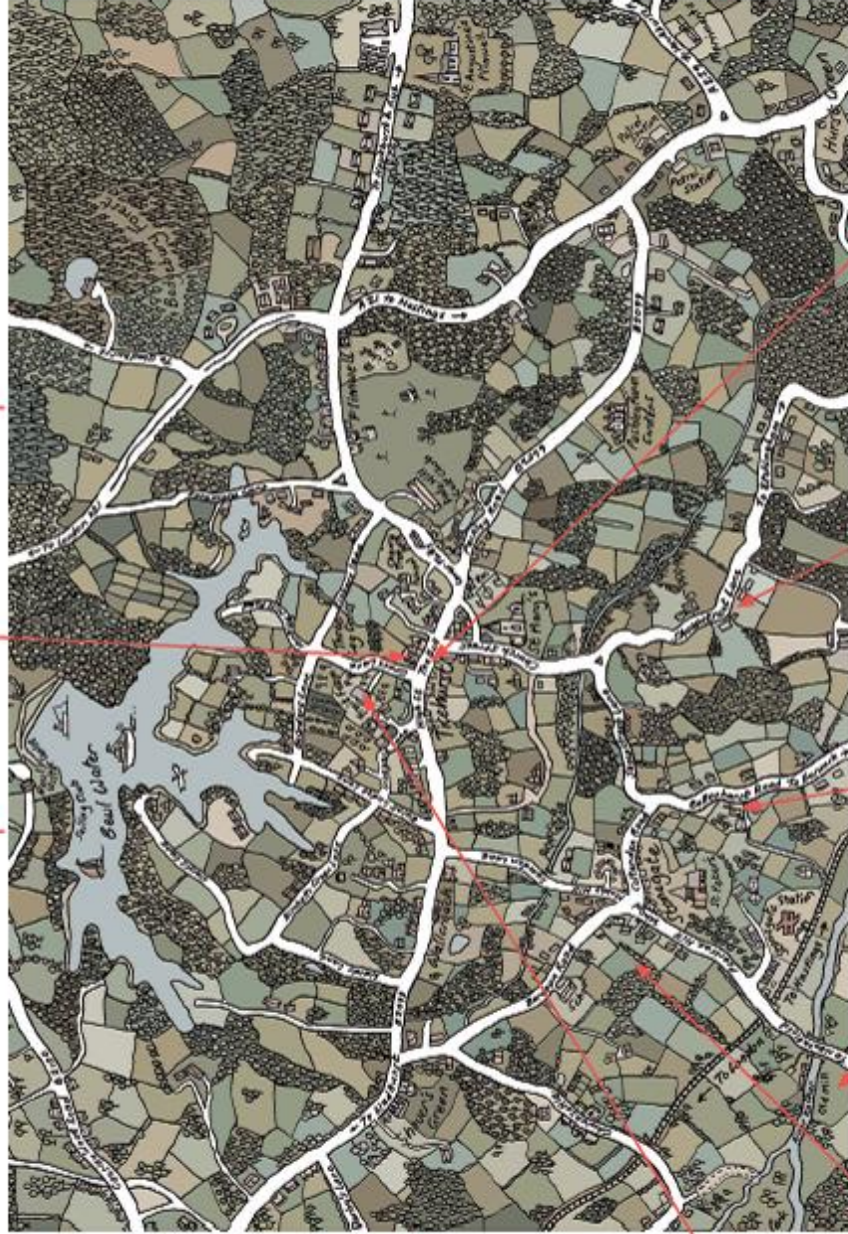
Newington Estate
Game doesn't get more local than this. A shooting estate just down the bottom of the hill supplies seasonal birds and other game.



Lighthouse Bakery
A small, artisan bakery situated near Bodiam Castle and a shop, just next door. Their bread is made using traditional methods with no artificial enhancers or chemical improvers.



PH Fish
Paul Hodges has 30 years' experience of fishing out of Rye as part of a small day boat fleet that fish sustainably in our local waters.



Coyne Butchers
A family butchers, now in its fifth generation, based in Bechill.