



Sundays, at The Bell

To begin...

Sweetcorn gazpacho a chilled, light summer soup garnished with corn kernels, heritage tomato and jalapeno pepper and fresh basil 7.25 (V) (GFO)

Crayfish & Avocado Cocktail, served with iceberg lettuce, little gem, our Marie Rose sauce, and locally baked sour dough bread & butter 9.50 (GF option)

Korean Pork Belly Bites, served with prawn crackers, garnished with spring onion, chillies, coriander, sesame seed & pea shoot 9.50

Salad of prosciutto, cantaloupe melon and burrata, drizzled with extra virgin olive oil, balsamic vinegar. Finished with fresh basil and flakey sea salt 9.50 (GF)

Tandoori chicken lettuce wraps, spicy tandoori chicken, served on crisp iceberg and drizzled with cooling cucumber raita and crunchy red onions 9.50 (GF)

Chef's Olive Tapenade, A delicious spread of olives, capers, garlic, lemon and anchovies. Served with toasted sourdough and house pickles 8.50 (GFO)

The Bell's Sunday Roasts...

Sussex reared Roast Sirloin of Beef

marinated in black treacle and cooked to your liking. 21.95

Half of Roast Chicken, always a traditional favourite but ours arrives on your plate with a Confit Leg & Breast which adds that something 20.95

English lamb rump, slow cooked to medium rare for that delicious melt in the mouth experience 22.95

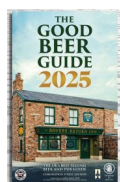
Sussex reared Roast Pork Belly, stuffed with orange, star anise & oregano and rolled before roasting, served, of course, with crispy crackling 21.95

Vegetarian Nut Roast created here by our Chef's with roasted butternut squash, red pepper and courgette, suitable for vegans & of course, served with a vegan gravy. 17.95

All of our delicious Sunday roasts here at The Bell, are all accompanied by honey roasted root vegetables, Broccoli, cauliflower cheese, squash puree, savoy cabbage, golden roast potatoes our very special gravy & everyone gets a giant homemade Yorkie Pudding to top it all off!

Where at all possible, everything is sourced locally or fresh from the London markets.

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.





Don't fancy a Roast? How about...

Hot honey peppered chicken tenders, served on three cheese mac 'n' cheese for that colorful cheese pull, accompanied with garlic ciabatta 18.95

Crispy chilli beef, with stir fried vegetables, steamed jasmine rice, sweet chilli sauce & prawn crackers 19.95

The Bell's smashed Beef Burger,

*created at The Bell, two patties
with crispy bacon and burger cheese. lettuce, ketchup and mayo
all tucked into a locally baked brioche bun & skinny fries 18.95
(Add extra Pattie, bacon and cheese £3 per Pattie) (GF option)*

Cajun seasoned grilled Chicken Burger, Tucked into a brioche bun with cheese, smashed avocado, red onion, lettuce & mayonnaise & skinny fries 18.95 (GFO)

*Seared Swordfish steak, with heritage tomato and oregano relish.
Served with roasted new potato and asparagus salad 20.95 (GF)*

Halloumi & roasted vegetable skewers, finished with garlic, oregano & mint. Served with sweet potato fries 17.95 (GFO)

*Smoky garlic King prawn tacos, tucked into soft flour tortillas with crisp iceberg, fresh mango, avocado, cucumber and jalapeno.
Garnished with aioli, pomegranate and coriander 18.95*

Grilled chicken Caesar salad, cos lettuce, crispy bacon, crunchy crouton, Caesar dressing, anchovies, shavings of parmesan, parmesan crisps, soft boiled local egg 17.95

*Vegan three bean chilli, served with steamed rice
and homemade tortilla chips 17.95 (VE)*



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