

THE *five* BELLS



Starters

“Ham, Egg & Chips” - Serrano Ham, Poached Duck Egg and Truffled Chips £6

Cured Duck Breast with Watercress & Radish Salad, Quince Jelly and Butternut Squash & Star Anise Puree £7

Crab, Lemon & Lovage Linguini £6

Smoked Tuna Loin with Honey & Soy Marinated Tuna and Thai Salad £7

Soup of the Day with Homemade Roll £5

Deep Fried Smoked Goodweald Cheese with Spiced Apple Chutney and Herb Focaccia £6

Hot Cheese Fondue with Chips to Dip £4

Mains

Baked Whole Camembert with Homemade Focaccia, Tomato Chutney and Roasted Vine on Cherry Tomatoes £10

Autumnal Ploughmans with Baked Raclette Cheese and a Ginger, Apricot & Coriander Chutney £10

The Five Bells Beef, Chicken or Spiced Halloumi Burger £12.50

All homemade and served with your choice of Sussex Marble, Chilli Marble, Stilton or Cheddar Cheese, Tomato & Red Onion Chutney and our hand cut chips.

Trio of Sussex Pork Sausages with Mashed Potato, Carrot & Sweet Potato Puree and Pea Puree with Crispy Onions and Red Wine Gravy.

A vegetarian option is also available £12.50

Harvey's Beer Battered Cod, Hand Cut Chips and Pea Puree £12.50

Duo of Guinea Fowl £16

Roasted Breast on Sussex Marble Mashed Potato, Confit Thigh with Wilted Spinach, Sautée Wild Mushrooms and Wholegrain Mustard Jus

Spiced Pork Tenderloin with Bombay Potatoes, Crispy Coriander Courgettes and Cucumber Riata £15

Pan Roasted Loin of Chailey Hoggett Lamb and Pulled Lamb Shoulder & Cranberry Parcels with Sautée Purple Potatoes, Baby Carrots and Lemon & Tomato Hollandaise Sauce £18

Sirloin Steak with Beef Dripping Fat Chips, Roasted Vine on Cherry Tomatoes and Wild Mushroom Sauce £21

“Catch of the Day” - Please ask your server for today's fish special

Seared Black Bream with Roasted Patty Pans, Asparagus, Deep Fried Horseradish Gnocchi and Sauce Gribiche £16

Herb Fried Cauliflower with Bell Passé Potato Croquette, Fricassee of Wild Mushrooms, Baby Carrots and a White Wine Sauce £14

Please note that all our food is homemade and is cooked fresh to order, so it may take a little longer but is well worth the wait.

We do half size portions of our main meals for small eaters.

Rolls and Bar Snacks

Only available 12:00-14:30

Fresh homemade roll with your choice of:

Hot Sirloin of Rare Beef & Wholegrain Mustard

Hot Sausage & Chutney

BBQ Pulled Pork

Smoked Salmon & Cream Cheese

Cheddar Cheese Salad

All served on our homemade brown or white rolls, with Salad, Purple Coleslaw and Garlic & Thyme Roasted New

Potato Wedges £8

Chilli Crispy Lamb with Bang Bang Mayonnaise £4.50

Stonebass Goujons with Lemon & Caper Aioli £4.50

Slow Roast Spicy Pork Ribs with BBQ Sauce and our

Purple Coleslaw £4.50

Mini Beef Burger with our Triple Cooked Chips £4.50

Chailey Wild Garlic & Parmesan Pizza Bread £2.50

Mezze Platter- a selection of marinated vegetables, hummus, olives, tomatade with homemade focaccia bread

£6

Charcuterie Platter- a selection of cured meats with marinated vegetables, olives and homemade focaccia bread £7

Aspen Chips- our triple cooked chips with truffle and melted parmesan cheese £4

Desserts

Hot Chocolate Fondue with Fruit & Sweet Dippers £6

Lemon & Blueberry Bread & Butter Pudding with Limoncello

Anglaise £6

Blackberry Eton Mess £6

Parkin Pudding with Ginger Sauce and Candied Dates £6

Nutella Cheesecake with Toasted Marshmallows and Hazelnut

Brittle £6

Sussex Cheese Board £8

Speakeasy Alcoholic Ice Creams (over 18's)

Rumbullion Spiced Rum (1.9% abv.)

Ramos Bathtub Gin (1.8% abv.)

Cherry Brandy (1.7% abv.)

£3.50 per scoop

Add a shot of Kraken Rum, Limoncello or Disaronno for £3

Teas, Coffees and After Dinner Drinks

Americano, Single Espresso, Double Espresso, Cappuccino, Latte,

English Breakfast Tea, Earl Grey, Peppermint, Camomile, Green

Irish Coffee £5

Espresso Martini £8

Hine Antique XO Brandy 25ml- £12

Courvoisier VS Brandy 25ml- £5

Taylors 10year Tawny Port 25ml- £3

Baileys 50ml- £3.50

Grand Marnier 25ml- £4.50

Saliza Amaretto 25ml- £3

Licor 43 25ml- £3