

Starters

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

Soup of the Day with Homemade Bread £5

Pastrami & Pate Salad with Chilli Chutney and Crostini £6

Smoked Salmon & Cream Cheese Roulade with Melba Toast and Lemon & Dill Dressing £7

Crispy Monkfish with Romesco Sauce £7

Mezze Platter- a selection of marinated vegetables, hummus, olives, tomato with homemade focaccia bread £6

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

Bar Snacks

The Five Bells Cheese Chip Fondue £4.50

Hand Cut Chips £2.50

Cheesy Chips £3.50

“The Truffler”- Baked British Truffled Brie with Focaccia Bread and Beetroot Chutney £10

Our Homemade White or Brown Rolls with Potato Salad, Purple Coleslaw with your choice of filling;

Beef & Onion

Roast Pork & Apple

Chorizo, Goats Cheese & Rocket

Gravadlax & Cream Cheese

Brie & Sunblushed Tomato

£8

## Pub Classics

The Famous Five Bells Burgers all Homemade and served in our White or Brown Roll with our Triple Cooked Chips and Purple Slaw £13

*Beef with Sussex Garlic or Chilli Marble Cheese and Tomato Chutney*

*Lamb with Sussex Golden Cross Goats Cheese and Beetroot Chutney*

*Halloumi with Roasted Pepperdews and Tomato Chutney*

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* £13

Sirloin Steak with Field Mushrooms, Roasted Tomatoes, Truffle Butter and Triple Cooked Chips £20

Harvey's Beer Battered Cod, Hand Cut Chips and Pea Puree £13

## Finer Dining

Pan Fried Chailey Venison with Slow Roast Shoulder Meat Croquettes with Tenderstem Broccoli, Savoy Cabbage, Roast Parsnip and Wholegrain Mustard Jus £19

Roasted Noisette of Tomkins Farm Chailey Lamb with a Minted Pea, Chorizo, Baby Carrot & Purple Potato Broth £19

Sussex Smokie- Poached Smoked Haddock with Sussex Charmer Cheese Sauce, Braised Leeks, Baby Spinach, Poached Duck Egg, New Potatoes and a Herb Crust £16

Spiced Vegetarian Platter- Tandoori Cauliflower, Tagine Marinade Mushrooms, Rose Harissa Giant Couscous, Herb Naan Bread, Vegetable Samosa and Mango Chutney £15

## Desserts

Dark Chocolate & Ginger Cheesecake with Toasted Marshmallows £6

Scone Pudding with Clotted Cream and Berry Compote £6

Hot Chocolate Fondue with Fruit and Marshmallows to Dip £6

Calvados & Cinnamon Marinated Raisin Baked Apple with Christmas Pudding Ice Cream £6

Sussex Cheese Board £8

Downsview Farm Clementine Sorbet £3

Speakeasy Alcoholic Ice Creams (over 18's)

Rumbullion Spiced Rum (1.9% abv.)

Cherry Brandy (1.7% abv.)

£3.50 per scoop

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

*We also offer half size portions of our main meals for small eaters.*