

Starters

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

Scotched Chailey Quails Eggs with Streaky Bacon and a Tomato & Red Pepper Sauce £7

Prawn Gumbo with Home Baked Bread and Honey & Cinnamon Butter £8

Beetroot Gravadlax with Lumpfish Caviar, Crème Fraiche and Blinis £8

Deep Fried Sussex Camembert with Chilli Chutney £7

Soup of the Day with Homemade Roll £5

Bar Snacks (Not available on Sundays)

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

Roast Menu available on Sundays

Roast Pork, Chicken or Nut Roast with all the trimmings £12

Rare Roast Leg of Chailey Lamb or Chailey Haunch Venison with all the trimmings £14

Rare Roast Sirloin of Beef with all the trimmings £16

Pub Classics

The Famous Five Bells Burgers all Homemade and served in our White or Brown Roll with our Triple Cooked Chips, Homemade Tomato & Red Onion Chutney and Purple Slaw £13

*Beef with Sussex Garlic or Chilli Marble Cheese*

*Lamb with Sussex Golden Cross Goats Cheese*

*Spiced Halloumi with Roasted Pepperdews*

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

BBQ Marinated Rack of Ribs with Hand Cut Chips, Purple Slaw and Salad £13

Sirloin Steak with Mushroom Pate, Triple Cooked Chips, Roasted Vine on Cherry Tomatoes and Truffle Butter £20

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

### Finer Dining

Roasted Saddle of Chailey Lamb with Purple Sprouting Broccoli, Roasted Swede, Minted Jersey Royal Potatoes and Lemon & Tomato Hollandaise £19

Ballotine of Guinea Fowl with Confit Drumstick, Roasted Shallots, Wilted Kale and Wild Mushroom Sauce £17

Thai Marinated Pork Belly with Ginger Dauphinoise Potatoes, Baby Corn, Stir Fried Peppers and Green Thai Curry Sauce £16

Mussels in a Cream & Garlic White Wine Sauce with Hand Cut Chips and Homemade Focaccia Bread £14

Seared Stonebass with Smoked Haddock Gnocchi, Braised Leeks, Roasted Patty Pans & Rainbow Beetroot with Sauce Gribiche £16

Chailey Wild Garlic Arancini Balls, Baked Golden Cross Goats Cheese, Balsamic Roasted Beetroot, Rocket & Micro Herb Salad and Pesto Sauce £14

### Desserts

Sticky Toffee Pudding with Crème Anglaise £6

Cherry Frangipane Tart with Amaretto Mascarpone and Pepper & Almond Brittle £6

Hot Chocolate Fondue with Fruit and Marshmallows to Dip £6

Dark Chocolate Fondants with Roasted Figs and Honeycomb Ice Cream £6

Rhubarb Brulee with Stem Ginger Shortbread £6

Sussex Cheese Board £8

Downsview Farm Sorbet or Ice Cream of the Week £3 per scoop

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.