

Starters

Serrano Ham Wrapped Asparagus with Poached Duck Egg and Truffle Dressing £7

Smoked Duck, Orange, Radish and Watercress Salad £7

Peppered Mackerel Pate with Rhubarb Relish & Herb Crostini £7

Tiger Prawn, Crayfish & Pesto Linguini £6

Soy Glazed Seared Scallops with Pak Choi, Tomato & Chilli Salsa and Miso Soup £9

Deep Fried Sussex Camembert with Chilli Chutney £6

Soup of the Day with Homemade Roll £5

Bar Snacks

The Five Bells Cheese Chip Fondue £4.50

Hand Cut Chips £3

Cheesy Chips £4

“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

£9

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

Sussex Ploughman’s- your choice of Brighton Blue, Sussex Marble or St Giles in a traditional Ploughman’s £10

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 £14

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

Pan Roasted Chicken Breast with Greek Salad £14

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

Sirloin Steak with Garlic Slow Roasted Field Mushrooms, Triple Cooked Chips, Roasted Vine on Cherry Tomatoes and Wild Garlic Butter £20

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

Finer Dining

Tomkins Farm Lamb Loin with White Pudding, Roasted Baby Carrots, Purple Sprouting Broccoli, Minted New Potatoes and Redcurrant Jus £19

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

Pan Fried Lambs Liver with Crispy Streaky Bacon, Lamb Shoulder Meat Croquettes, Tempura Broccoli, Roasted Shallots, Carrot & Sweet Potato Puree and Red Wine Gravy £16

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

Seared Sea Trout Supreme with Gavroche Potatoes, Fried Samphire, Roasted Patty Pans, Braised Leeks and Almond Butter £18

Tandoori Marinated Tofu with Sweet Potato & Pea Pakoras, Lentil Dahl, Curried Baby Corn, Coriander Cashew Nuts and Coconut Curry Sauce £14

Desserts

Sticky Toffee Pudding with Crème Anglaise £6

Hot Chocolate Fondue with Fruit and Marshmallows to Dip £6

Orange Tart with Brighton Gin Sorbet £6

Nutella Cheesecake with Toasted Marshmallows £6

Toasted Banana Bread with Honeyed Natural Yogurt & Strawberry Compote £6

Sussex Cheese Board £8

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

Speakeasy Alcoholic Ice Cream (over 18's)

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.