

Starters

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

Sardinian Truffled Ham with Herb Fried Chailey Hens Egg and Truffle Oil Chips £6

Sautéed King Tiger Prawns with Chilli & Red Pepper Rice Noodle Salad £6

Peppered Mackerel, Balsamic Beetroot and Saffron Pickled Cauliflower Salad £7

Deep Fried Chillies Farm Sussex Goat & Wild Garlic Cheese with Rhubarb Relish £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, tomatode 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

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 or Chicken with Sussex Garlic or Chilli Marble 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

Barcombe Rump Steak with Confit Beef Tomato, Garlic Field Mushroom, Onion Rings, Triple Cooked Chips and Pink Peppercorn Sauce £16

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

Finer Dining

Sussex Lamb Rump with Cranberry & Shoulder Meat Parcel, Roasted New Potatoes, Baby Carrots, Tempura Tenderstem Broccoli and Red Currant Jus £19

Pan Roasted Duck Breast with Roasted Shallots, Asparagus, Shitake Mushrooms, Jersey Royal Potatoes and Apricot Jus £18

Scallops wrapped in Newhaven Plaice Fillets with Roasted Patty Pans, Wild Garlic Croquettes, Braised Leeks and Parsley Sauce £18

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

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

A discretionary 10% service charge will be added to tables dining outside.

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 pub classics for small eaters.

Desserts

Sticky Toffee Pudding with Crème Anglaise £7

Hot Chocolate Fondue with Fruit and Marshmallows to Dip £7

Chocolate & Hazelnut Torte with Spiced Rum Ice Cream, Hazelnut Brittle and Rum Soaked Raisins £7

English Strawberry Eton Mess £6

Vanilla Poached Pear with Candied Baby Apples with Cherry Yogurt £7

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)

Spiced Rum (1.2% abv.)

Ramos Gin (2.4% abv.)

Cherry Brandy (1.7% abv.)

£3.50 per scoop