

THE *five* BELLS



Starters

“Ham, Egg and Chips”

Serrano Ham, Poached Duck Egg, Truffled Chips and Mustard Sauce. £7

Brisket of Barcombe Beef Croquettes with Horseradish Cream £6

Carpaccio of Waspbourne Estate Venison with a Quince Jelly, Rocket, Shaved Pecorino and Truffle Dressing £8

Smoked Sardinian Swordfish with Avocado, Crayfish & Cherry Tomato Salad £8

Deep Fried Golden Cross Goats Cheese with Harvey’s Old Ale Chutney and Pesto Bread Sticks £7

Soup of the Day with Homemade Roll £6

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 £7

Charcuterie Platter- a selection of cured meats with marinated vegetables, olives and homemade focaccia bread £8

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 Burger with Sussex Garlic Cheese or Chilli Marble Cheese
OR

Spiced Halloumi Burger 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 £16

“Chicken & Mushroom Pie”- Pan Roasted Chicken Breast with Mixed Mushroom Pie, Wholegrain Mustard Mashed Potato and Roasted Carrots & Sweet Potato £17

Harvey’s Beer Battered Cod, Hand Cut Chips and Pea Puree £14

Finer Dining

Chailey Slow Roasted Breaded Pulled Lamb Burger with Sussex St Giles Cheese, Smoked Paprika & Garlic Mayonnaise and Sweet Potato Fries £16

Sirloin Steak with Roasted Portobello Mushrooms, Vine on Cherry Tomatoes, Triple Cooked Chips and Truffle Butter £19

Venison Bourguignon with Roasted New Potatoes, Carrots, Parsnips, Mushrooms and French Beans £16

Tomkins Farm Chailey Lamb Loin with Rosemary & Garlic Roasted Potatoes, Baby Turnips, Tempura Tenderstem Broccoli and Redcurrant Jus £19

Pan Fried Newhven plaice Fillets with Peas á la Francias, Pomme Parmentier, Roasted Courgette and a Cockle & Brown Shrimp Sauce £17

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

Cauliflower & Broccoli Cheese- Chef’s take on this classic vegetarian dish £14

Desserts

Sticky Toffee Pudding with Crème Anglaise £7

Hot Chocolate Fondue with Fruit and Marshmallows to Dip £7

Blackberry Crème Brulee with Ginger & Goji Berry Shortbread £6

Toffee Apple Crumble with Roasted Marshmallows and Amaretto Ice Cream £7

Cherry Bakewell Tart with Peppered Crème Fraiche £7

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

Ramos Gin

Cherry Brandy

Coffee Liqueur

Limoncello

£3.50 per scoop

A discretionary 10% service charge will be added to tables dining outside and to groups of 10 or more.

Please note that all 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 children.