



**LOOKING FOR A TAKEAWAY?
ASK TO SEE A COPY OF OUR
CALL AND COLLECT MENU.**

PUB MENU

STARTERS

Seasonal Vegetable Soup, Docker Sourdough, Plurenden Manor Farm Salted Butter	£8.50	ⓧGF*
Pressed Orchard Ham Hock Terrine, Butternut Squash Relish, Pickled Mushrooms, Crispy Hen's Egg ...	£9.50	GF*DF*
Goat Buratta, Honey Roasted Pear, Basil Pesto, Hazelnut, Bitter Leaves, Honey & Sherry Caramel	£10.50	GF*
Smoked Local Mackerel Pate, Horseradish & Dill Drop Scone, Celeriac Remoulade, Pickled Apple	£9.50	GF*
Macsween Black Pudding Scotch Egg, Ale & Chill Chutney, Young Rocket, Mustard Vinaigrette	£10.25	DF*

MAINS

Whole Lemon Sole, Blood Orange Butter, Spring Onion, Purple Sprouting Broccoli	£28.00	GF*
Miso Wood Fired Hispi Cabbage, Sun Blushed Tomato & Caper Tapenade, Whipped Chickpea	£19.50	ⓧGF*
Black Treacle Cured Beef Brisket, Charred Leeks, Creamed Potato, Caramelised Onion	£23.50	GF*DF*
Cornish Hake Kyiv, Prawn & Herb Pearl Barley 'Risotto', Coastal Greens, Prawn Oil	£21.50	
Corn Fed Chicken Breast, Confit Leg Croquette, Charred Sweetcorn, Girolles, Whisky & Tarragon Sauce	£22.50	GF*

VALETINES TO SHARE

FIVE BELLS FISH PLATTER £26.00

House Cured Salmon, Marinated Mussels & Cockles, Dressed Folkestone Crab, Whipped Cod Roe, Sourdough, Lemon Mayonnaise

TEAR & SHARE £22.00

Chorizo, Prosciutto, Coppa, Salami, Olives, Pickles, Baked Camembert, Cranberry & Bacon Jam, Sage, Apple, Dockers Focaccia

HARRISSA ROASTED WHOLE GILT HEAD SEA BREAM £60.00

Lemon & Basil Pearl Cous Cous, Coastal Green

32 DAY AGED GRASS FED 1KG COTE DE BOUEF £90.00

Millers of Speyside in the Cairngorm National Park, Scotland
House Butter, Onion Rings, Baby Gem Salad, Chips, Peppercorn Sauce

GF GLUTEN FREE
DF DAIRY FREE
ⓧ VEGAN
* AVAILABLE, PLEASE ASK

FIND US ONLINE
WWW.FIVEBELLSBRABOURNE.CO.UK

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES.

SIDES - £4.75 EACH ⓧ*GF*DF*

Creamed Mashed Potatoes	Honey & Thyme Roasted Carrots
Truffled Cauliflower Cheese	Buttered Morghew Park Estate New Potatoes
Seasonal Greens, Garlic Butter	Chips/Fries

PUDDINGS

Rhubarb & Custard Choux Bun, Stem Ginger	£9.50	
Blood Orange Cheesecake, Pistachio Bark	£9.50	GF*
Glazed Lemon Tart, Plurenden Manor Farm Creme Fraiche	£8.50	ⓧGF*
Chocolate & Hazelnut Pavé, Caramelised Banana, Banana & Vanilla Cream	£9.00	ⓧGF*
Classic Affogato, Shortbread Crumb	£8.00	ⓧGF*
<i>Add shot of Pleasant Land Distillery Walnut Liqueur - £3.50</i>		
Selection of Jude's Ice Creams or Sorbets	£7.00	ⓧGF*