

Bar Menu

Food served from 12:00 - 8:30pm Mon-Sat

NIBBLES

Brown Bread Bakery Sourdough V

whipped butter

£5.5

Chicken Caesar Bonbons

Smoked anchovies, Parmesan

£6.5

Patatas Bravas GF

Chorizo, picante purée

£6.5

Norfolk White Cheese and Nduja Arancini

summer squash mayonnaise

£7

Halloumi Fries V GF

Ras el hanout, sumac yoghurt and pomegranate

£7

Homemade Biltong GF DF

£5

Homemade Pork Scratchings GF DF

£5

Mixed Olives V GF DF

£6

If you are concerned about food allergies please ask for assistance

when selecting from the menu

SANDWICHES

(Available from 12-17:30)

Sandwiches served with dressed leaves and Fairfields crisps

Crab Crumpet

Brown meat butter, flaked white meat, dill, samphire

£12.5

Ham Hock & Mustard Toasted Sourdough

Rocket, mustard mayo, piccalilli

£12

Veggie Croque Monsieur

Gruyere, bechamel sauce, red peppers, courgettes

£12

Battered Cod Cheek Brioche

Kimchi slaw, gem lettuce

£13.5



CLASSICS

The Bell Burger

homemade beef patty, beer braised onion, beer and cheese rarebit topping,

crispy bacon in a toasted brioche bun

served with skinny fries

£18

Fish and Chips GF\*

local caught cod in a light lager tempura batter,

triple cooked hand-cut chips, mushy peas,

tartare sauce

£19

Caesar Salad GF\*

pan roasted chicken breast, romaine lettuce, garlicky croutons,

creamy dressing and smoked anchovies

£17.5

DESSERTS

Raspberry and Tonka Bean Posset GF

Chambord Chantilly, macerated blackberries

£9.5

Croissant Bread and Butter Pudding

Suffolk Meadow salted caramel ice cream

£7.5 / small portion £5

Strawberry and White Chocolate Cheesecake

shortbread biscuit base, mascarpone cream

£8.5

Sticky Toffee Pudding GF\* DF\*

caramel sauce, Suffolk Meadow vanilla ice cream

£7.5 / small portion £5

Selection of Local Cheeses

Binham Blue, Suffolk Gold, Norfolk White Lady

Biscuits, grapes, celery, chutney, quince paste

£12 for 2 cheeses / £16 for 3 cheeses



# HOT BEVERAGES

Served with homemade shortbread biscuit

£3.7

Café du Monde Coffee [Kenyan AA Grade]

Cafetière or Decaffeinated Cafetière

Café Latte, Cappuccino, Americano, Double Espresso,

Macchiato, Café Mocha

Newby Loose-Leaf Teas

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Green Jasmine Blossom, Chamomile,

Peppermint, Green Sencha

Luxury Belgian Hot Chocolate



Summer Drinks Menu

# COCKTAILS

The Bell Hotel’s Cosmobellini £14.7

*Absolut citron, Cointreau, prosecco, lime, cranberry, peach syrup*

Passionfruit Martini £14.2

*Absolut vanilia, Passoa, passionfruit puree, prosecco*

Espresso Martini £14.2

*Vodka, Kahlua, espresso shot, vanilla syrup*

Hot Toddy £11.6

*Whiskey, honey, star anise, cinnamon stick, lemon*

Sea Monster Mai Tai £13.7

*Kraken spiced, Cointreau, almond syrup, lime*

Woo Woo £13.2

*Vodka, peach schnapps, cranberry juice, lime*

Sweet Orange Old Fashioned£13.2

*Canadian club whiskey, freshly squeezed orange, simple syrup*

Chambord Bramble £14.2

*WLP gin, Chambord, sugar syrup, lemon*

Hurricane £13.7

*Bacardi, Kraken, passion fruit syrup, simple syrup, grenadine, orange, lemon*

Tia White Russian £14.2

*Tia Maria, Havana Club, espresso, simple syrup, milk*



*If you have a favourite cocktail not on this list, please ask your waiter and*

*if we have the ingredients to make it, we will.*

# MOCKTAILS

Sundowner £5.8

*Orange & pineapple juice, raspberry syrup*

Gunner £5.8

*Ginger beer, ginger ale, lime*

Shirley Temple £5.8

*Ginger ale, lime, grenadine*

Virgin Mary £5.8

*Tomato juice, Worcestershire sauce, tabasco, pepper*



# BEER & CIDER

CASK & DRAUGHT Pint Half Pint

Bell Hotel Lager 3.8% abv £5.6 £2.9

Adnams Southwold Bitter 3.7% abv £5.9 £3.1

Adnams Ghost Ship 4.5% abv £6.4 £3.3

Mahou 4.8% abv £6.8 £3.9

Aspall’s Cider 4.5% abv £5.9 £3.3

Camden Hells Lager 4.6% abv £6.9 £4.1

Camden Pale Ale 4% abv £6.9 £4.1

BOTTLED

Corona 4.5% abv £5.1

Birra Moretti 4.6% abv £5.1

Old Mout Berries & Cherries Cider 4% abv £6.1

Adnams Blackshore Stout 4.2% abv £6.2

Adnams Ghost Ship 0.5% £6.1

Peroni 0% £5.1

# SPARKLING WINE & CHAMPAGNE

#  125ml Bottle

501. Ca’ del Console Prosecco Extra Dry £7.7 £37.8

Veneto, Italy, 10.5% abv

*A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.*

502. Ca’ del Console Prosecco Rosé £38.4

Veneto, Italy, 2022,

*Pinot Noir, Glera, Lovely notes of strawberries and cream*

503. Champagne De L’Auche Brut £11.1 £53.1

 Reims, France, NV, 12.5% abv

*A classic Blanc de Noir with initial nose of juicy scents of pear and apricot. The taste is full and comfortable before taking on a full-bodied dimension*

504. Drappier Carte D’Or Brut £71.7

Champagne, France, NV

*A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with a lasting, crisp finish.*

505. Drappier Rosé de Saignée Brut £81.9

Champagne, France, NV

*A beautifully balanced style of rosé: elegant yet full of character. Pretty red berry aromas lead to a delicate palate of summer fruit and herbs, finishing crisply dry and refreshing.*

507. Bollinger Special Cuvée £112.4

Champagne, France, NV

*An aromatic & complex nose with ripe fruit & spicy aromas gives way to roasted apples & peaches on the palate. Brioche and notes of freshly cracked walnut linger on the lasting finish.*

WHITE WINE *by the glass*

 175ml / 250ml / 500ml / Bottle

 carafe

101. Neil Joubert Byter Chenin Blanc £7.5 / £10.5 / £20.1 / £29.3

 Coastal Region, South Africa, 2023, 13% abv

*Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.*

102. Terre del Noce Pinot Grigio £8.6 / £11.9 / £21.8 / £31.2

 Trentino-Alto Adige, Italy, 2022, 12% abv

*Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.*

103. Les Templiers Chardonnay £8.8 / £12.4 / £23.9 / £32.3

Languedoc-Roussillon, France, 2022, 14% abv

*Crisp, ripe wine with refreshingly clean citrus fruit flavours and a rounded finish.*

104. Spinyback Sauvignon Blanc, Nelson £10.6 / £14.6 / £28 / £39.7

 South Island, New Zealand, 2022, 12.5% abv

*Citrus and pink grapefruit aromas lead into a crisp palate, combining tropical fruit flavours with hints of lemongrass. The mid-palate is ripe and well-rounded, giving way to fresh and balanced finish.*

WHITE WINE Bottle

105. Picpoul de Pinet St Clair, Luvignac £35.7

 Languedoc-Roussillon, France, 2022

*Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood*

106. Deakin Estate Viognier £35.7

Victoria, Australia, 2022

*An aromatic wine showing typical Viognier aromas of apricot, honeysuckle and orange peel. The palate is soft and luscious, while retaining good balance and a refreshing finish.*

107. Muscadet Cuvée L’Origine, Domaine Foliette £37.5

Loire, France, 2022

*Lovely crisp acidity, with a peppery zip! Citric and delicious with sea food.*

108. Malagouzia/Assyrtiko, Thymiopoulos £39.7

Macedonia, Greece, 2022

*The perfect marriage of the rich stone fruit and floral flavours of Malagouzia with the acidity and minerality of Assyrtiko, which adds freshness and complexity to the finish.*

109. Zero-G Grüner Veltliner (Organic) £41.9

Wagram, Austria, 2022

*Light in body yet intensely flavoured, this Grüner Veltliner offers the typical white pepper and crisp green fruit aromas of the variety, allied to a creamy texture particular to the Wagram region.*

110. Pulenta Estate XIV Pinot Gris £41.8

Mendoza, Argentina, 2022

*Fresh peaches, apricots and delicate white flowers dominate on the nose. The palate is delicate and fruity with a fresh, balancing acidity and a long, elegant finish.*

111. Gavi di Gavi La Meirana, Broglia £46.3

Piedmont, Italy, 2022

*Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.*

WHITE WINE *continued* Bottle

112. Viré-Clessé, Duboeuf £49.7

Burgundy, France, 2019

*Lovely rich, ripe buttery Chardonnay. Just a hint of Brioche and spice.*

113. Centovie Pecorino, Umani Ronchi (Organic) £52.4

Abruzzo, Italy, 2019

*Elegant flavours of citrus fruits and white peaches lead on to delicate notes of wild flowers, camomile and herbs. A saline, savoury note brings complex minerality, so typical of Pecorino, whilst the lean acidity lifts and refreshes.*

114. Whitehall Vineyard Bacchus £57.9

Wiltshire, England, 2019

*Lovely grapefruit with fresh herbs, peach and passionfruit, with spicy and grassy undertones*

115. Sancerre Domaine Cherrier £59

Loire, France, 2022

*Fresh citrus on the nose, with a palate of melon and stone fruit balanced with subtle grassy notes and some bright minerality.*

116. Chablis Domaine Jean-Marc Brocard £60.7

Burgundy, France, 2022

*The nose is precise, pure and mineral, with additional notes of citrus. The palate is classic Chablis: structured, crisp and delicious, with flavours echoing the nose.*

117. Lucia by Pisoni Chardonnay Estate Cuvée £106.9

California, USA, 2021

*Showing white flowers, crushed rocks, white peach and white currants. The palate concentrates more on white peaches, fennel, sweet butter and vanilla.*

118. Chassagne 1er Cru Embrazées, Vincent Morey £136.2

Burgundy, France, 2021

*Notes of almond paste and honey. The mouth is full and round displaying a myriad of exotic fruits.*

RED WINE *by the glass*

 175ml / 250ml / 500ml / Bottle

 Carafe

201. Valdemoreda Tempranillo £7.5 / £10.5 / £20.1 / £29.2

Ebro River Valley, Spain, 2021, 13.5% abv

*This smooth Tempranillo shows complex ripe fruit aromas with subtle spicy hints of vanilla and caramel thanks to five months in oak. Rounded and well balanced in the mouth with a full, long aftertaste.*

202. Mancura Etnia Merlot £8 / £11 / £20.1 / £30.4

Valle Central, Chile, 2022, 13% abv

*An inviting deep ruby-red in colour, this wine is packed full of ripe blackberry and plum aromas with delicate hints of spice and crushed black pepper. The palate is succulent, soft and fruity.*

203. Angelo Nero d’Avola, Sicilia DOC £8.5 / £11.6 / £21.5 / 31.4

Sicily, Italy, 2021, 13% abv

*Fresh, juicy red from the Sicily’s greatest red grape, Nero d’Avola: this is spicy, succulent and berry-fruited, with a hint of the island’s wildness.*

204. Deakin Estate Shiraz £9.6 / £13.2 / £22.7 / 34.3

Victoria, Australia, 2021, 13.5% abv

*Good punchy Shiraz aromas of mulberry and plum, supported by hints of vanilla and coffee oak. The palate is juicy, spicy and satisfying, with a rounded finish.*

RED WINE Bottle

205. Les Templiers Pinot Noir £38.2

Languedoc-Roussillon, France, 2021

*Delightful, vibrant nose of strawberries, raspberries and spice, leading to a typically elegant Pinot palate: medium bodied and full of persistent, juicy red fruit.*

206. Côtes-du-Rhône Mazets de St Victor £38.2

Rhône, France, 2021

*Rich, hearty berry fruit aromas lead to a beautifully balanced, medium- bodied palate, with the exuberant fruit lifted but some peppery spice. Delicious modern Cotes-du-Rhone.*

207. Château Terrefort-Lescalle £39.2

Bordeaux, France, 2020

*A medium-bodied, approachable claret with juicy berry fruit backed up by savoury tobacco notes. Classically proportioned and elegantly balanced.*

208. Bodega La Flor Malbec, Pulenta £40.4

Mendoza, Argentina, 2021

*Fresh raspberry aromas complement Malbec’s trademark floral violet notes on the nose. The palate is round and soft, with gentle tannins to complement the fresh red and black fruit flavours and just a hint of vanilla, liquorice and spice on the finish.*

209. Woodlands Wilyabrup Valley Cabernet/Merlot £43.1

Western Australia, 2018

*The nose shows dark cherry, blackberry, and plum combined with toasty French oak and hints of rum and raison. The palate reveals layers of red berry fruits, with fine tannins and a refreshing finish.*

210. Mahi Marlborough Pinot Noir £54.1

South Island, New Zealand, 2020

*With a full, rich yet detailed bouquet, this wine is mouthfilling, ripe and supple with good complexity. Dark cherries and plums combine with soft tannins to give a well-rounded finish.*

RED WINE *continued* Bottle

211. Vino Nobile di Montepulciano, La Braccesca £55.2

Tuscany, Italy, 2019

*A lifted, vibrant aroma of vanilla and ripe fruit, with firm structure and good length, showing the extra richness of Vino Nobile over Chianti, as well as degree of warm spice and mineral complexity.*

212. Gigondas, Château du Trignon £60.1

*Complex bouquet with smoky notes of mocha and pine resin, evolving into black fruit aromas, in particular black cherry. The palate is fresh and clean on entry, balanced and concentrated, with a persistent finish.*

213. Chateau Puy-Blanquet, St-Emilion Grand Cru £60.6

Bordeaux, France, 2014

*Elegantly plump Saint-Emilion from this accessible vintage, offering aromas of plums and tobacco, a supple yet structured palate.*

214. Ridge East Bench Zinfandel £94

California, USA, 2020

*Ripe red fruits on the nose. The medium-full palate is layered with flavours of plums, wild berries, savoury herbs and black olives..*

215. Châteauneuf-du-Pape, Dom Beaurenard (Organic) £102.5

Rhône, France, 2020

*An immensely fruity nose, with spicy and balsamic notes, great complexity on the palate: power, finesse, and an incredibly long, mineral- fresh finish.*

216. Volnay Vielles Vignes, Vincent Girardin £108.1

Burgundy, France, 2017

*Expressive, delicate Volnay with notes of violet and forest fruits. The palate is silky and refined, with mineral elegance on the finish.*

217. Château Batailley, Pauillac £148.8

Bordeaux, France, 2015

*Classic classed-growth Pauillac from a fine vintage and shows intense cassis and cedar characters framed by spicy oak.*

ROSE WINE 175ml / 250ml / 500ml / Bottle

 carafe

301. Nina Pinot Grigio Rosé £7.9 / £10.6 / £20.4 / £28.2

 Abruzzo, Italy, 2022, 11% abv

*With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.*

302. Saint-Roch Les Vignes Rosé £10.6 / £14.7 / £28.2 /£39.7

 Provence, France, 2022, 12.5% abv

*A pale salmon hue with notes of white peaches and lychees on the nose. Fresh and lively on the palate, fairly light in body, with a refreshing dry finish.*

303. M de Minuty Côtes de Provence Rosé £46.8

 Provence, France, 2022

*A beautiful pale pink colour, with aromas of redcurrants giving way to a fresh, yet well-rounded palate offering delicate flavours of peaches and candied orange peel.*

304. Whispering Angel, Côtes de Provence Rosé £54.1

 Provence, France, 2022

*The palest of pale pinks, this delicate rosé offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.*

- All white, red & rosé wines by the glass also available in 125ml -

# DESSERT WINE 125ml 375ml Bottle

401. Morandé Late Harvest Sauvignon Blanc £10.5 £28.7

Aconcagua, Chile, 2020

*An outstanding find, this wine combines flavours of honeydew melon and quince alongside an elegant floral burst of jasmine and orange blossom. The rich oily texture fills the mouth, but a cleansing and bright acidity stops this becoming cloying.*

750ml Bottle

402. Château Monteils, Sauternes £73.3

Bordeaux, France, 2010

*Lovely, succulent Sauternes, rich with honeyed apricot and nectarine fruit, hints of marmalade and vanilla, all in a beautifully well-balanced package.*

#  SPIRITS [25ml]

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| --- | --- | --- | --- |
| Gordon’sBombay SapphireHendricksPinksterMonkey 47 | £3.9£4.2£4.7£5.2£6.1 |  Sipsmith Tanqueray Fishers Gordon’s Pink Copper House | £4.8£4.5£5£4.4£5 |
|  Whitley Neil Rhubarb & Ginger £4.7 Tanqueray Sevilla Orange £4.5 |

West Lodge Park Dry Gin

or

West Lodge Park Pink Gin

£5

MALT WHISKY

Glenlivet Founders Reserve £5.8

Monkey Shoulder £5.8

Talisker Malt 10 yr £7.8

Oban Malt 14 yr £8.5

BLENDED WHISKY

Bell’s £4.2

Famous Grouse £4.5

Jameson’s £4.8

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| --- | --- | --- | --- |
| VODKASmirnoffAbsolutAbsolut CitronAbsolut VanillaGrey Goose | £3.9£4.5£4.5£4.7£6.4 |  RUM Bacardi Kraken Spiced Havana Club Esp Malibu | £3.9£4.7£5.5£4 |

BOURBON/NORTH AMERICAN WHISKEY

Jack Daniel’s £4.5

Canadian Club £4.5

Woodford Reserve £6.3

COGNAC

Courvoisier VS £5

Janneau Armagnac £6.7

Hennessey XO £16.5

# LIQUEURS

Bailey’s Irish Cream (50ml) £4.5

Pimm’s No. 1 (50ml) £4.5

Disaronno Amaretto £4.5

Tia Maria £4.5

St. Germain £4.5

Cointreau Triple Sec £4.5

Grand Marnier £4.5

Bols Crème de Cassis £4.5

Bols Triple sec £4.5

Passoa £4.5

Kahlua £4.5

# SHERRY [50ml] APERITIF/DIGESTIFS [25ml]

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| --- | --- | --- | --- |
| Bristol CreamAmontilladoTio Pepe Fino | £4.5£4.5£4.5 |  Aperol Campari Martini Rosso Martini Extra Dry Lillet Blanc Stone’s Ginger Wine Limoncello Carcelli Sambuca | £3.9£4.7£3.9£3.9£3.9£3.9£3.9£4.5 |

SCHNAPPS

Archers £3.9

PORT

Cockburn’s Ruby £5

Taylor’s LBV £6.1

TEQUILA

Jose Cuervo Clasico £4.5

Patron Silver £7.7

SOFT DRINKS

|  |  |
| --- | --- |
| FEVER TREE £2.8 eachIndian TonicSlimline TonicMediterranean TonicElderflower TonicLemonadeSoda WaterGinger AleGinger Beer |  FROBISHERS £4.2 each Orange Juice Apple Juice Pineapple Juice Cranberry Juice Tomato Juice |
|  |  |

BOTTLED [330ml]

Coca Cola £3.7

Diet Coke £3.6

Coke Zero £3.6

Fanta £3.6

Appletiser £3.9

FENTIMANS £5 each

Sparkling Elderflower

Raspberry Lemonade

HILDON WATER

Still 330ml £3.2

 750ml £4.8

Sparkling 330ml £3.2

 750ml £4.8

MIXERS [200ml] £2.8 each CORDIAL [per dash] 50p

|  |  |
| --- | --- |
| Coca ColaDiet Coke |  Blackcurrant Lime Orange |

