

# Bar Menu

Food served from 12:00 - 20:30pm Mon-Sat

## NIBBLES

### Sliced Sourdough

Warm, golden sourdough,  
silky whipped butter

£5

### Halloumi Fries

Crispy halloumi fries dusted with  
aromatic spices finished with a cooling  
sumac infused yoghurt drizzle

£7

### Silky Whipped Feta

Blended with lemon zest, a drizzle of  
honey and a sprinkle of pomegranate  
and pistachio, served with Lebanese  
flatbreads - It's irresistibly moreish

£6.5

### Salt & Pepper Squid

Tender squid, lightly crisped,  
paired with fiery Sriracha mayo and  
refreshing soured cream

£7.5

### Mixed Olives

A vibrant medley of marinated olives  
bursting with Mediterranean flavour

£6

### Green Pea Hummus

Topped with pumpkin seeds,  
extra virgin olive oil,  
served with Lebanese flatbreads

£6.5

### Chorizo Flambé in Sherry Vinegar

Smoky Spanish chorizo flambéed in  
rich sherry vinegar,  
finished with fresh parsley -  
bold flavours with a sweet, tangy kick

£7.5

### Gambas Pil Pil

Juicy king prawns, sizzled in rich  
garlic butter, finished with golden garlic  
crisps and a kick of chilli flakes

£8.5

### Chicken Caesar Bonbons

Golden bites of chicken wrapped in Caesar flavours,  
with smoked anchovies and Parmesan

£6.5



## SANDWICHES

Available from 12-17:30

Sandwiches served on white or brown bread with dressed leaves  
£9.5

### Smoked Salmon & Cracked Pepper

Silky smoked salmon with cracked black pepper, dill crème fraîche,  
and crisp cucumber

### Brie & Cranberry V

Creamy brie paired with tangy cranberry

### Bacon, Lettuce & Tomato

Crispy bacon, fresh, sliced tomatoes and lettuce



## CLASSICS

### Creamy Fish Pie £20

A comforting blend of cod, smoked haddock and salmon  
in a creamy parsley sauce, topped with cheesy mash and  
served with seasonal greens

### Fish & Chips £19 GF OPTION

Locally sourced cod in a crisp real ale batter, served with hand-cut chips,  
homemade tartare and crushed peas - a true pub classic

### The Bell Burger £18

A towering brioche bun stacked with juicy beef, chorizo jam, crisp lettuce,  
cheese, tomato, onion, gherkin and French fries -  
add bacon, or an extra patty for the ultimate feast  
£3 bacon / £4 onion rings / £6 extra patty

## SIDES

Crispy onion rings	£4	Triple-cooked chunky chips	£6
Classic French fries	£5	Seasonal steamed vegetables	£6
Cheesy French fries	£6	Creamed spinach, toasted pine nuts v	£6
House salad with pickled carrot, radish and cucumber £6			



## DESSERTS

### Sticky Toffee Pudding

Rich sponge drenched in sticky toffee sauce,  
served with Suffolk Meadow Vanilla ice cream  
£8 / Small Portion £4.5

### Winter Pavlova

A cloud of crisp meringue with a soft, marshmallow centre,  
crowned with clementines, pistachios, a drizzle of mint chocolate sauce  
and rum cream - the perfect winter treat  
£8.5 / Small Portion £5.5

### Tiramisu Arctic Roll

A playful reinvention of the Italian classic:  
Creamy tiramisu ice cream rolled with Tia Maria-soaked ladyfingers,  
finished with a dusting of cocoa and jewel-like Kirsch cherries  
£9

### Suffolk Meadow's Artisan Ice Creams & Sorbets

**Ice Creams:** Vanilla, Strawberry, Belgian Chocolate, Honeycomb,  
Salted Caramel

**Sorbets:** Raspberry, Lemon, Blackcurrant, Mango  
£3 per scoop

## HOT BEVERAGES

Served with freshly baked, homemade 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 £3.7

Matcha Latte £4.5

/ Add marshmallows 50p / Add Gingerbread syrup 50p  
Add peppermint syrup 50p /



## COCKTAILS

The Bell Hotel's Cosmobellini <i>Absolut citron, Cointreau, prosecco, lime, cranberry, peach syrup</i>	£14.7
Passionfruit Martini <i>Absolut vanilia, Passoa, passionfruit puree, prosecco</i>	£14.2
Espresso Martini <i>Vodka, Kahlua, espresso shot, vanilla syrup</i>	£14.2
Hot Toddy <i>Whiskey, honey, star anise, cinnamon stick, lemon</i>	£11.6
Sea Monster Mai Tai <i>Kraken spiced, Cointreau, almond syrup, lime</i>	£13.7
Woo Woo <i>Vodka, peach schnapps, cranberry juice, lime</i>	£13.2
Sweet Orange Old Fashioned <i>Canadian club whiskey, freshly squeezed orange, simple syrup</i>	£13.2
Chambord Bramble <i>WLP gin, Chambord, sugar syrup, lemon</i>	£14.2
Hurricane <i>Bacardi, Kraken, passion fruit syrup, simple syrup, grenadine, orange, lemon</i>	£13.7
Tia White Russian <i>Tia Maria, Havana Club, espresso, simple syrup, milk</i>	£14.2

*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
<i>Orange &amp; pineapple juice, raspberry syrup</i>	
Gunner	£5.8
<i>Ginger beer, ginger ale, lime</i>	
Shirley Temple	£5.8
<i>Ginger ale, lime, grenadine</i>	
Virgin Mary	£5.8
<i>Tomato juice, Worcestershire sauce, tabasco, pepper</i>	



## BEER & CIDER

<b>CASK &amp; DRAUGHT</b>	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
Guinness	£6.9	£4.1
<b>BOTTLED</b>		
San Miguel 5%	£5	
Modelo 4.5%	£5.2	
Adnams Blackshore Stout 4.2% abv	£6.2	
Adnams Ghost Ship 0.5%	£6.1	
Coroner 0%	£4.8	
Old Mout Berries & Cherries Cider 4% abv	£6.1	
Kopparberg Strawberry & Lime 4%	£6.1	

## 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 £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  
Languedoc-Roussillon, France, 2022 £35.7

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

106. Deakin Estate Viognier  
Victoria, Australia, 2022 £35.7

*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  
Loire, France, 2022 £37.5

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

108. Malagouzia/Assyrtiko, Thymiopoulos  
Macedonia, Greece, 2022 £39.7

*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)  
Wagram, Austria, 2022 £41.9

*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. Pulentia Estate XIV Pinot Gris  
Mendoza, Argentina, 2022 £41.8

*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  
Piedmont, Italy, 2022 £46.3

*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 raisin. 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 mouth filling, 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 Braccasca £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.*

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, with just enough tannin to add a pleasing grip.*

215. Châteauneuf-du-Pape, Dom Beurenard (Organic) £102.5  
Rhône, France, 2020

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

216. Volnay Vieilles 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 drinking well now, Château Batailley 2015 shows intense cassis and cedar characters framed by spicy oak. With superb balance hiding its underlying power, this is immensely satisfying.*

## 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 by the glass available in 125ml measures as well -

## DESSERT WINES

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]

### GIN

Gordon's	£3.9	Sipsmith	£4.8
Bombay Sapphire	£4.2	Tanqueray	£4.5
Hendricks	£4.7	Gordon's Pink	£4.4
Pinkster	£5.2	Copper House	£5
Monkey 47	£6.1		

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

## VODKA

	£3.9
Smirnoff	£4.5
Absolut	£4.5
Absolut Citron	£4.7
Absolut Vanilla	£6.4
Grey Goose	

## RUM

Bacardi	£3.9
Kraken Spiced	£4.7
Havana Club Esp	£5.5
Malibu	£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]

Bristol Cream	£4.5
Amontillado	£4.5
Tio Pepe Fino	£4.5

### APERITIF/DIGESTIFS [25ml]

Aperol	£3.9
Campari	£4.7
Martini Rosso	£3.9
Martini Extra Dry	£3.9
Lillet Blanc	£3.9
Stone's Ginger Wine	£3.9
Limoncello	£3.9
Carcelli Sambuca	£4.5

### SCHNAPPS

Archers	£3.9
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### 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 each

Indian Tonic  
Slimline Tonic  
Mediterranean Tonic  
Elderflower Tonic  
Lemonade  
Soda Water  
Ginger Ale  
Ginger 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

Coca Cola  
Diet Coke

### CORDIAL [per dash] 50p

Blackcurrant  
Lime  
Orange

