

Bar Menu

Food served Mon-Sat

12:00 – 14.30pm and 18:00pm - 20:00pm

SHARING TAPAS

Any 3 for £18

Salt & Pepper Squid

Tender squid, crisped to perfection, served with a bold Sriracha mayo and cooling soured cream.

£8

Crispy Pork Belly

Golden, crackling-topped pork belly tossed in Japanese seven spice, paired with vibrant kimchi and a whisper of sesame & seaweed seasoning.

£6.50

Suffolk Smokies

Smoked haddock baked in a rich, creamy cheese sauce, finished until bubbling and golden for a deeply comforting, coastal classic.

£8

Goat Cheese Croquettes V

Crisp, golden croquettes with a melting goat's cheese centre, finished with a delicate maple dressing for a perfect balance of sweet and savoury.

£7.5

Homemade Focaccia Ve

Warm, homemade rosemary rock-salt focaccia, served with an extra virgin olive oil and sweet balsamic glaze dip.

£6.5

Mixed Olives Ve

A vibrant medley of marinated olives bursting with Mediterranean flavour

£6.5

Falafel Ve

Golden, herb-packed falafel with a crisp exterior and fluffy centre, served with a smooth tahini dip and a hint of lemon brightness.

£6.5

Edamame Beans Ve

Steamed edamame pods tossed in sea salt, delivering a simple, fresh bite with a satisfying pop and natural sweetness.

£6

Green Pea Hummus Ve-GF*

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

£6.5

SANDWICHES

Available from 12:00 - 15:30pm

Sandwiches served in freshly baked white or brown baguette with dressed leaves

£10.5

Smoked Salmon & Cracked Pepper

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

Brie & Cranberry

Creamy brie paired with tangy cranberry sauce.

Add bacon £3

Roast Beef

Tender roast beef with fresh watercress and a hint of horseradish.

Chicken avocado

Succulent chicken with ripe avocado and crisp lettuce.

Add bacon £3



WHOLESOME COMFORT

Leek, Pea & Watercress Soup V-Ve*

A vibrant, velvety soup blending sweet leeks, garden peas and fresh watercress, finished with a drizzle of cream for a light, seasonal warmth.

£9

CLASSICS

Creamy Fish Pie

A comforting blend of cod, smoked haddock and salmon in a creamy parsley sauce,
topped with cheesy mash and served with seasonal greens.
£20

Fish & Chips

Locally sourced haddock in a crisp real ale batter, served with hand-cut chips,
homemade tartare and crushed peas - a true pub classic.
£19

The Bell Burger

A towering homemade brioche bun stacked with juicy, locally sourced Suffolk
beef topped with melting truffled Brie, pickles, and a side of beef tallow
French fries.

Add bacon, or onion rings for the ultimate feast.

£19

Add bacon £3 / onion rings £3

Gnocchi V or Ve

Soft potato gnocchi coated in a silky parmesan fondue, finished with tender
artichokes and a crisp black olive crumb for depth and texture.
£20



SIDES

Crispy onion rings	£4	Triple-cooked chunky chips	£6
Seasonal steamed vegetables	£6	Classic French fries	£5
House salad with pickled relish	£6	Cheesy French fries	£6

DESSERTS

Sticky Toffee Pudding

Rich sponge drenched in sticky toffee sauce, served with Suffolk Meadow Vanilla ice cream.

£8.5

Chocolate Fondant

A rich, molten-centred chocolate fondant served with soft, vanilla-kissed Chantilly cream. Baked fresh to order *Please allow 12 minutes cooking time*

£9

Pannacotta

Silky, gently set crunchy nut cornflake flavoured pannacotta paired with toasted oats granola for the perfect contrast of textures.

£8.5

Vanilla & Rhubarb Meringue V

Delicate meringue with a soft, marshmallow centre, topped with poached rhubarb, smooth vanilla cream and a bright rhubarb caramel.

£8.5

Homemade Ice Creams & Sorbets

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

Sorbets: Raspberry, Lemon, Blackcurrant, Mango, and orange-pomegranate.

£3 per scoop

Cheese Board

A curated selection of award-winning local cheeses: Binham Blue, Suffolk Gold, Baron Bigod (UK National Champion) Served with biscuits, grapes, chutney and quince paste.

£19



HOT BEVERAGES

Served with freshly baked, homemade biscuit

Café du Monde Coffee

[Kenyan AA Grade]

Cafetière or Decaffeinated Cafetière

Small £3.85

Large £5.00

Café Latte, Cappuccino, Americano, Double Espresso,

Macchiato, Café Mocha

£3.85

Newby Loose-Leaf Teas

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

Chamomile, Peppermint, Green Sencha

Small teapot £3.85

Large teapot £5.00

Luxury Belgian Hot Chocolate

£3.85



COCKTAILS

The Bell Hotel's Cosmopolitan <i>Absolut citron, Cointreau, prosecco, lime, cranberry, peach syrup</i>	£15.5
Passionfruit Martini <i>Absolut vanilla, Passoa, passionfruit puree, prosecco</i>	£14.50
Espresso Martini <i>Vodka, Kahlua, espresso shot, vanilla syrup</i>	£14.50
Hot Toddy <i>Whiskey, honey, star anise, cinnamon stick, lemon</i>	£11.90
Sea Monster Mai Tai <i>Kraken spiced, Cointreau, almond syrup, lime</i>	£14.00
Woo Woo <i>Vodka, peach schnapps, cranberry juice, lime</i>	£13.50
Sweet Orange Old Fashioned <i>Canadian club whiskey, freshly squeezed orange, simple syrup</i>	£13.50
Chambord Bramble <i>WLP gin, Chambord, sugar syrup, lemon</i>	£14.50
Hurricane <i>Bacardi, Kraken, passion fruit syrup, simple syrup, grenadine, orange, lemon</i>	£14.00
Tia White Russian <i>Tia Maria, Havana Club, espresso, simple syrup, milk</i>	£14.50

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	£6.0
<i>Orange & pineapple juice, raspberry syrup</i>	
Gunner	£6.0
<i>Ginger beer, ginger ale, lime</i>	
Shirley Temple	£6.0
<i>Ginger ale, lime, grenadine</i>	
Virgin Mary	£6.0
<i>Tomato juice, Worcestershire sauce, tabasco, pepper</i>	



BEER & CIDER

CASK & DRAUGHT	Pint	Half Pint
Bell Hotel Lager 3.8% abv	£5.90	£3.10
Adnams Southwold Bitter 3.7% abv	£6.20	£3.25
Adnams Ghost Ship 4.5% abv	£6.70	£3.50
Mahou 4.8% abv	£7.15	£4.10
Aspall's Cider 4.5% abv	£6.20	£3.25
Camden Hells Lager 4.6% abv	£7.25	£4.30
Camden Pale Ale 4% abv	£7.25	£4.30
Guinness	£7.25	£4.30
BOTTLED		
San Miguel 5%	£5.25	
Modelo 4.5%	£5.50	
Adnams Blackshore Stout 4.2% abv	£6.50	
Adnams Ghost Ship 0.5%	£6.40	
Coroner 0%	£5.05	
Old Mout Berries & Cherries Cider 4% abv	£6.40	
Kopparberg Strawberry & Lime 4%	£6.40	

SPARKLING WINE & CHAMPAGNE

125ml Bottle

501. Ca' del Console Prosecco Extra Dry £8.10 £39.7
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 £40.3
Veneto, Italy, 2022,

Pinot Noir, Glera, Lovely notes of strawberries and cream

503. Champagne De L'Auche Brut £11.6 £55.75
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 £75.3
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 £86.0
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 £118.0
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*

carafe

125ml / 175ml / 250ml / 500ml / Bottle

101. Neil Joubert Chenin Blanc £6.10 / 7.85 / £11.0 / £21.1 / £30.75
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 £ 7.50 / 9.0 / 12.5 / 22.85 / 32.75
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 Chardonna £7.50 / 9.25 / 13.00 / 25.10 / 33.9
Languedoc-Roussillon, France, 2022, 14% abv

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

104. Spinyback Sauvignon Blanc, Nelson £9.0 / 11.1 / 15.3 / 29.4 / 41.7
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 £37.5
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 £37.5
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 £39.4
Loire, France, 2022

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

108. Malagouzia/Assyrtiko, Thymiopoulos £41.7
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) £44.0
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 £43.9
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, Broglio £48.6
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

£52.0

Burgundy, France, 2019

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

113. Centovie Pecorino, Umani Ronchi (**Organic**)

£55.0

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

£61.0

Wiltshire, England, 2019

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

115. Sancerre Domaine Cherrier

£62.0

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

£63.75

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

£112.25

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

£143.0

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* 125ml / 175ml / 250ml / 500ml / Bottle 201.

Valdemoreda Tempranillo £7.85 / 11.0 / 21.1 / 30.6

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 £8.40 / 11.55 / 21.2 / 33

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 £8.9 / 12.2 / 22.6 / 33.5

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 £10 / 13.8 / 23.8 / 36

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
Languedoc-Roussillon, France, 2021

£40.1

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
Rhône, France, 2021

£40.1

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
Bordeaux, France, 2020

£41.1

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, Pulentia
Mendoza, Argentina, 2021

£42.4

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
Western Australia, 2018

£45.25

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
South Island, New Zealand, 2020

£56.8

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 £58.0
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 £63.0

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 £99.0
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) £107.0
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 £113.5
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 £156
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

125ml / 175ml / 250ml / 500ml / Bottle
carafe

301. Nina Pinot Grigio Rosé £6.75 / 8.3 / 11.1 / 21.4 / 29.6
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 £9 / 11.1 / 15.5 / 29.6 / 41.7
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 £49.0
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 £56.8
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 £11.0 £30.1
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 £77.0
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	£4.10	Sipsmith	£5.05
Bombay Sapphire	£4.40	Tanqueray	£4.75
Hendricks	£4.95	Gordon's Pink	£4.60
Pinkster	£5.45	Copper House	£5.25
Monkey 47	£6.40		

Whitley Neil Rhubarb & Ginger	£4.95
Tanqueray Sevilla Orange	£4.70



West Lodge Park Dry Gin

or

West Lodge Park Pink Gin

£5.50

MALT WHISKY

Glenlivet Founders Reserve	£6.10
Monkey Shoulder	£6.10
Talisker Malt 10 yr	£8.20
Oban Malt 14 yr	£8.95

BLENDED WHISKY

Bell's	£4.40
Famous Grouse	£4.75
Jameson's	£5.05

VODKA

Smirnoff	£4.75
Absolut	£4.75
Absolut Citron	£4.95
Absolut Vanilla	£4.95
Grey Goose	£6.75

RUM

Bacardi	£4.10
Kraken Spiced	£4.95
Havana Club Esp	£5.75
Malibu	£4.20

BOURBON/NORTH AMERICAN WHISKEY

Jack Daniel's	£4.75
Canadian Club	£4.75
Woodford Reserve	£6.60

COGNAC

Courvoisier VS	£5.25
Janneau Armagnac	£7.05
Hennessey XO	£17.30

LIQUEURS

Bailey's Irish Cream (50ml)	£4.75
Pimm's No. 1 (50ml)	£4.75
Disaronno Amaretto	£4.75
Tia Maria	£4.75
St. Germain	£4.75
Cointreau Triple Sec	£4.75
Grand Marnier	£4.75
Bols Crème de Cassis	£4.75
Bols Triple sec	£4.75
Passoa	£4.75
Kahlua	£4.75

SHERRY [50ml]

Bristol Cream	£4.75
Amontillado	£4.75
Tio Pepe Fino	£4.75

APERITIF/DIGESTIFS [25ml]

Aperol	£4.10
Campari	£5.00
Martini Rosso	£4.10
Martini Extra Dry	£4.10
Lillet Blanc	£4.10
Stone's Ginger Wine	£4.10
Limoncello	£4.10
Carcelli Sambuca	£4.10

SCHNAPPS

Archers	£4.10
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PORT

Cockburn's Ruby	£5.25
Taylor's LBV	£6.40

TEQUILA

Jose Cuervo Clasico	£4.75
Patron Silver	£8.10

SOFT DRINKS

FEVER TREE £2.95 each

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

FROBISHERS £4.40 each

Orange Juice
Apple Juice
Pineapple Juice
Cranberry Juice
Tomato Juice

BOTTLED [330ml]

Coca Cola	£3.90
Diet Coke	£3.90
Coke Zero	£3.90
Fanta	£3.90
Appletiser	£4.10

FENTIMANS £5.25 each

Sparkling Elderflower
Raspberry Lemonade

HILDON WATER

Still	330ml	£3.50
	750ml	£5.00
Sparkling	330ml	£3.50
	750ml	£5.00

MIXERS [200ml] £2.80 each

Coca Cola
Diet Coke

CORDIAL [per dash] 50p

Blackcurrant
Lime
Orange

