



## NIBBLES

- Crunchy pork scratchings **£3.00**  
*apple and ginger sauce*
- Marinated mixed olives **£3.50**

## SALADS

- Grilled Noah's Ark Farm chicken and smoked bacon **£14.50**  
*Caesar dressing, croutons*
- Smoked Salmon **£14.00**  
*capers, cucumber, lemon mayonnaise*
- Potted Lymington crab **£15.50**  
*lemon mayonnaise, croutons*
- Tempura prawns **£14.00**  
*Asian salad, sweet chilli jam*
- Crispy Hampshire lamb and feta **£14.00**  
*olives, rosemary dressing, pitta crisps*

## SANDWICHES

- with leaf salad & fries*
- The Bell Inn Noah's Ark Farm chicken & smoked bacon club **£8.50**  
*mayonnaise, crisp gem lettuce, tomato*
- Lyburn Gold cheese **£7.50**  
*tomato chutney & gem lettuce*
- Smoked salmon & cream cheese **£8.00**  
*cream cheese & Hampshire watercress*
- Honey glazed ham **£8.00**  
*Dijon mustard mayonnaise*
- Lymington crab **£8.00**  
*lemon mayonnaise & crisp gem lettuce*
- Flack Manor battered cod fish fingers **£7.50**  
*tartare sauce & crisp gem lettuce*

## STARTERS

- Tempura prawns **£7.50**  
*crisp Asian-style salad, sweet chilli jam*
- Potted Creedy Carver duck rillettes **£7.00**  
*pickled apple & hazelnut salad, peppercorns, toast*
- Forest mushrooms **£7.00**  
*garlic butter, poached hen's egg, toast*
- Spiced sweetcorn fritters **£6.50**  
*smoky choka tomato sauce, herb salad*
- Lymington Crab brûlée **£7.50**  
*Parmesan crust, summer leaves, brown bread*
- Pan seared scallops **£9.00**  
*pancetta tuille, crushed broad beans, fennel purée, Thermidor sauce*
- Pulled pork hash **£7.00**  
*fried Fluffet's Farm duck egg, aged balsamic*

## MAINS

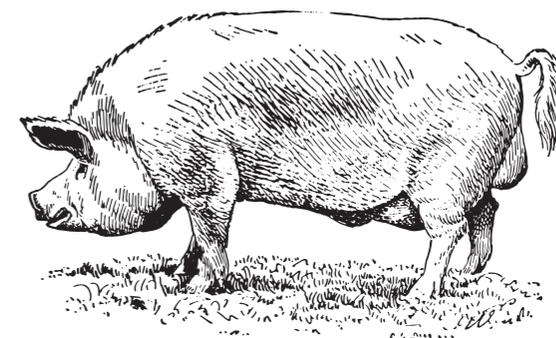
- Swallowfield pork **£17.50**  
*slow cooked belly, pulled pork hash, braised cheek, summer vegetables, cider jus*
- 12-hour Asian short ribs **£16.00**  
*sticky chilli, ginger and soy glaze, Asian slaw, coriander rice*
- Hampshire lamb **£20.50**  
*slow cooked shoulder, crispy belly, roast loin, dauphinoise potato, summer vegetables, mint jus (£1 donation to the New Forest Trust)*
- Cornish Hake **£15.50**  
*sweetcorn and smoked pancetta powder, crispy leeks, straw potato*
- Portobello mushroom **£13.50**  
*almond, lemon and cream cheese glaze, polenta chips, wilted spinach, choka sauce, air dried tomatoes*
- Half Solent blue lobster (350g) **£22.50**  
*crunchy summer beans, orange and herbs served either: Thermidor, naked with lemon mayo or with garlic butter*

## FAVOURITES

- The Bell Inn chicken & smoked bacon Kiev **£14.50**  
*potato two ways, crispy kale, garlic butter, pancetta tuille*
- The Bell Inn smoky burger **£12.50**  
*smoked Cheddar, dry smoked streaky bacon, choka sauce, hand cut chips, coleslaw*
- Steak & chips **£21.50**  
*10oz prime Hampshire steak, hand cut chips, watercress, grilled tomato, mushroom, with a choice of béarnaise sauce, creamy peppercorn sauce or red wine sauce*
- The Bell Inn fish pie **£13.00**  
*caper, lemon & spinach sauce, seasonal vegetables*

## SIDES All £3.50 each

- Fine beans in shallot butter
- Seasonal greens
- Flack Manor onion rings
- Buttered new potatoes
- Hand cut triple cooked chips
- Skinny fries
- Buttery mash
- Crunchy mixed salad



### V VEGETARIAN

FOOD ALLERGIES: Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of our team who will be able to help you make an alternative choice.

# OUR FOOD STORY

*Proudly local and home-grown*

Our story starts in the heart of the New Forest, where our beloved coaching inn has been a part of my family since 1782. With an ancestral heritage dating back to the first official Verderer of the New Forest, our family is firmly entwined in this ancient landscape and as such, we're proudly local and home-grown.

With our strong connection to the forest, we love to support our community, so from land and sea, we use as many local producers and suppliers as possible. They provide most of our meat, fish, fruit and veg and for some, even their herds graze on our land. And with nature's larder on our doorstep, many ingredients will have been foraged or sourced from our family estates both here in the Forest and in Scotland. So you'll find our menu is made from many hands working collectively, proudly showcasing the countryside's food heritage and reflecting the freshest of what's available in season - a true taste of the forest.

Quite simply, to us, the Forest matters. Which is another reason why specific dishes make a small donation to the New Forest Trust; our way of helping to preserve and secure the future of our home. We hope you enjoy what we've lovingly cultivated and are very proud to share with you.

*Robert Crosthwaite Eyre and Family*

