



THE BELL INN

NEW FOREST

THE LUNCH

NIBBLES

The Bell Inn scotch egg **£5.00**
spiced ketchup

Hampshire pork sausage rolls **£3.50**
grain mustard mayo

Crunchy pork scratchings **£3.00**
apple sauce

Today's freshly baked bread **£2.50**
farmhouse butter

Marinated mixed olives **£3.50**

Bread & olive platter **£5.50**
farmhouse butter & today's dips

STARTERS

Tempura prawns **£8.00**
crisp Asian style salad, lime, chilli & coriander dressing

Seared local wood pigeon **£7.00**
apple, rhubarb & pine nut salad

Forest mushrooms **£7.00**
garlic butter, poached hen's egg, toasted country loaf

Sopley Asparagus **£6.50**
poached Warravee duck egg, hollandaise sauce

Smoked haddock croquettes **£7.00**
curried mayo, chilli & mango

Rockbourne smoked trout & crayfish salad **£6.50**
spiced seafood sauce

Lyme Bay scallops **£9.00**
crisp pork belly, peas two ways

Ham hock terrine **£6.50**
spiced ketchup, crispy egg yolk, straw potatoes



COBB ROLLS & SALADS

The Bell's grilled chicken & bacon club **£8.00**
mayonnaise & crisp gem lettuce

Lyburn Gold cheese **£7.50**
tomato chutney & crisp gem lettuce

Smoked salmon & cream cheese **£8.00**
cream cheese & crisp gem lettuce

Honey glazed ham **£8.00**
Dijon mustard mayonnaise

South coast crab **£8.00**
lemon mayonnaise & crisp gem lettuce

Breaded fish fingers **£7.50**
tartare sauce & crisp gem lettuce

MAINS

Grilled bream fillet **£15.50**
tomato quinoa, olive, lemon & fennel slaw

Chicken & smoked bacon kiev **£14.50**
potato two ways, crispy kale, garlic butter

Spring lamb **£20.50**
prime Hampshire lamb rump, Sopley asparagus, nettle purée, salsa verde

Sticky glazed Swallowfield Farm pork belly **£14.50**
smashed apple, red cabbage ketchup, mash (£1 Donation to New Forest Trust)

Seared Salmon fillet **£14.50**
mussel & vegetable curry

Roast duck breast **£15.50**
braised shallots, spinach, mini fondants, rhubarb

Halloumi, mushroom & spinach Wellington **£13.00**
mini garlic & herb roasties, onion gravy

FAVOURITES

The Bell Inn beef burger **£12.50**
mature Cheddar, braised pork belly, hand cut chips, coleslaw

Flack Manor battered fish & chips **£13.00**
crushed peas, tartare sauce, hand cut chips

Steak & chips **£13.00**
prime Hampshire steak, grilled tomato, mushroom, béarnaise sauce

Sirloin **£18.50** Fillet **£26.50**

Bell Inn pie of the day **£13.00**
seasonal vegetables

Swallowfield Farm Boar sausages **£12.50**
mash, onion gravy

Fish pie **£13.00**
caper, lemon & spinach sauce, seasonal vegetables

Seared Calves liver **£14.50**
smoked bacon, bubble & squeak

Truffled Mushroom Mac & Cheese **£12.50**
crunchy mixed salad

SIDES All £3.00 each

Fine beans in shallot butter

Seasonal greens

Broccoli hollandaise

Cauliflower cheese

Flack Manor onion rings

Buttered new potatoes

Chunky chips

Skinny fries

Buttery mash

Crunchy mixed salad



V VEGETARIAN **GF** GLUTEN FREE

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 natures 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

