

# DINNER

## WHILE YOU WAIT

Crunchy pork scratchings **£3.00**  
*Apple & ginger puree*

Freshly baked sourdough bread **£3.50** V  
*Farmhouse butter*

Marinated mixed olives **£3.75** V/GF

Freshly baked sourdough bread &  
olive platter **£6.50** V  
*Farmhouse butter & dips*

## STARTERS & SALADS

Soup of the day **£6.50** AGF  
*Freshly baked sourdough bread*

The Bell Inn scotch egg **£7.00**  
*Apple & ginger puree, pea shoots, piglet twiglet*

Tempura prawns **£7.50/£14.50** GF  
*Shaved fennel, chervil & orange salad, chilli oil*

New Forest summer truffle  
and wild mushroom fricassee **£8.50** V/AGF  
*Toasted brioche, pea shoots*

Lymington crab brûlée **£7.50** AGF  
*Parmesan & brioche crust, pea shoots, brioche  
toast*

Chicken & ham hock terrine **£7.00** GF  
*Pistachio, pickles & apple syrup*

Heritage tomato salad **£8.50/£15.50** V/AGF  
*Liberty Fields apple balsamic jelly, creamed goat's  
cheese, sourdough tuille*

Noah's Ark Farm chicken Caesar's  
**£7.50/£14.50** AGF  
*Crisp cos & gem lettuce, Caesar's dressing,  
croutons, smoked bacon, parmesan*

Potted Lymington crab **£15.50** AGF  
*Seasonal leaves, cucumber, cherry tomatoes,  
lemon mayonnaise, croutons*

## MAINS

Swallowfield & Blackwater Farm pork **£19.50** AGF  
*Slow cooked belly, Blackwater Farm faggot,  
ham hock hash, summer vegetable jus & piglet twiglet  
(£1 donation to the New Forest Trust)*

Basil pesto tagliatelle **£15.50** V  
*Courgette, peas, Old Winchester shavings,  
air dried bread*

Hampshire lamb **£22.50** AGF  
*Slow cooked shoulder shepherd's pie, roasted rack cutlet,  
crispy belly, pea purée, summer vegetables, mint jus*

Roasted breast of Noah's Ark Farm chicken **£15.00** GF  
*Borlotti bean & smoked pancetta fricassée, spinach &  
summer vegetables*

Pan fried fillet of Seabream **£15.50** AGF  
*Sauté potatoes, samphire, artichokes,  
brown shrimp butter*

40 day dry-aged sirloin of beef **£28.50** GF  
*10oz prime Hampshire steak, hand cut chips, watercress,  
grilled tomato & field mushroom. Served with a choice of  
garlic butter, creamy peppercorn sauce or red wine sauce*

Chargrilled Swallowfield Farm bacon chops **£15.50** GF  
*Pineapple chutney, crushed peas, creamy mash,  
grilled cherry tomatoes*

Butter roasted fillet of Chalk Stream trout **£16.50** GF  
*Salsify & samphire, new potatoes, salsa verde*

Catch of the day AGF  
*Please ask for today's fish dishes fresh  
from the South Coast's day boats*

## FAVOURITES

Flack Manor battered fish & chips **£13.50**  
*Crushed peas, tartare sauce, hand cut chips*

Flack Manor battered halloumi **£13.50** V/AGF  
*Crushed peas, tartare sauce, hand cut chips*

Blackwater Farm Gloucester Old Spot sausages **£13.50** GF  
*Mash, greens & gravy*

Fennel seed & honey glazed gammon **£12.50** GF  
*Two Fluffet's Farm fried eggs, crushed peas, hand cut chips*

The Bell Inn beef burger **£14.50** AGF  
*Melted Mozzarella, basil, mayonnaise, sliced tomato,  
hand cut chips, coleslaw*

Grilled halloumi burger **£13.50** V/AGF  
*Basil mayonnaise, sliced tomato, hand cut chips, coleslaw*

## SIDES

Buttery mash **£4.00** V/GF

Flack Manor onion rings **£4.00** V

Crunchy mixed salad **£4.00** V/GF

Fine beans in shallot butter **£4.00** V/GF

Seasonal greens **£4.00** V/GF

Buttered new potatoes **£3.50** V/GF

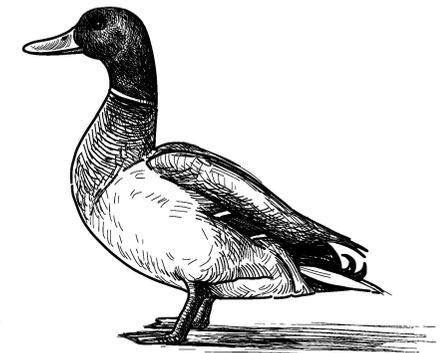
Hand cut triple cooked chips **£4.00** V

Sweet potato fries **£4.00** V

Skinny fries **£3.50** V



THE BELL  
INN  
NEW FOREST



V - VEGETARIAN GF - GLUTEN FREE AGF - AVAILABLE 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 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*

