RAW BAR

*RAW OYSTERS MIGNONETTE & COCKTAIL SAUCE — MKT

LOUISIANA SHRIMP MARIE ROSE SAUCE — 15

SMOKED STEELHEAD TROUT DIP WITH FRIED SALTINES — 15

*SEASONAL CRUDO — 19

*CRAB CLAWS HERB VINAIGRETTE, LIME — 30

APPETIZERS

FRIED OYSTER SLIDER WITH ROMAINE SLAW, MARIE ROSE, COLEMAN'S — 7

HUSH PUPPIES WITH PICKLED FENNEL, ONION, AND CARROT — 9

*SCOTCH EGG PATTON'S HOT SAUSAGE, COLMAN'S MUSTARD GRIBICHE — 13

*BROILED OYSTERS WITH NEAL'S YARD CHEDDAR — 21

SOUP & SALADS

POTATO LEEK SOUP CROUTONS, SPICED CREAM, CHIVES — 12

PUB SALAD BIBB LETTUCE, HERBS, SPICY CITRUS VINAIGRETTE — 13

ENDIVE SALAD STILTON CHEESE, APPLE, AND WALNUT — 18

SIAM SALAD CRISPY ONION, AVOCADO, CITRUS, PEANUT, HERBS, FISH SAUCE — 16

FROM OUR FRIENDS AT LEON'S IN CHARLESTON,SC

SALAD ADD-ON: GRILLED CHICKEN 7 / SHRIMP 13

ENTREES

CRISPY FISH SANDWICH WITH CELERY ROOT SLAW & FRIES — 24

STEAK & GUINNESS PIE THE PUB CLASSIC, WITH HOMEMADE PASTRY CRUST — 25

FISH & CHIPS ATLANTIC COD, MUSHY PEAS, TARTAR SAUCE, MALT VINEGAR — 26

LOCAL SHRIMP & FISH CURRY AN ENGLISH FAVOURITE, WITH BASMATI RICE — 26

FISHMONGER'S PIE SHRIMP, POTATO, PEAS, CARROTS, PARSNIPS, CHEDDAR — 23

ROASTED CHICKEN THIGHS WITH PARSNIP PUREE & SCALLION — 26

*STEAK & "CHIPS" COOKED MEDIUM-RARE, WITH SHALLOT BUTTER — 35

SIDES

FRENCH FRIES WITH MALT VINEGAR AIOLI — 8

PEAS WITH SHALLOT & MINT — 7

*THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED

LIQUOR DRINKS

-- GIN & TONIC --

THE BELL FROZEN GIN & TONIC 12

THE CLASSIC GIN & TONIC – WITH JACK RUDY TONIC WATER 13

G & T TURBO – GIN SHAKEN VIGOROUSLY WITH TONIC SYRUP AND LIME 13

-- HOUSE FAVOURITES --

MOSCOW MULE – VODKA, FENTIMANS GINGER BEER, LIME 13

PIMM'S CUP – PIMM'S NO.1, LEMON, GINGERALE 13

TOMMY'S MARGARITA – TEQUILA, LIME, AGAVE 12

DAIQUIRI – RUM, LIME, SUGAR 12

LITTLE BIRD – TEQUILA, GRAPEFRUIT, LIME, ROSEWATER 13

GOLD RUSH – BOURBON, HONEY, LEMON 12

NEGRONI – GIN, CAMPARI, SWEET VERMOUTH 14

BLOODY MARY – WITH JACK RUDY BLOODY MARY MIX 13

-- MARTINI --

BREAKFAST MARTINI – GIN, TIPTREE MARMALADE, LEMON 13

ESPRESSO MARTINI – VODKA, LAZZARONI BLACK CAFFÉ, COFFEE 13

-- BEER --

16-OUNCE DRAUGHT UNLESS OTHERWISE NOTED

GUINNESS **STOUT**, IRELAND 4.2% (20OZ) 9

PILSNER URQUELL, CZECH REPUBLIC 4.4% 8

REISSDORF **KOLSCH**, GERMANY 4.8% 8

HOFBRAU **DUNKEL**, GERMANY 5.5% 9

ASAHI 'SUPER DRY' **LAGER**, JAPAN 5.2% 10

CHIMAY 'BLUE' **TRAPPIST ALE**, BELGIUM 9% (250ML) 16

SAMUEL SMITH'S ORGANIC **CIDER**, ENGLAND 5.0% 10

CONISTON 'OLD MAN' ALE, ENGLAND 4.2% (500ML BTL) 16

NEWCASTLE BROWN ALE, ENGLAND 4.7% (11.2OZ BTL) 7

MILLER LITE/BUDWEISER, USA (12OZ BTL) 5

UNTITLED ART NON-ALC 'ITALIAN PILSNER', USA (12OZ CAN) 8

GUINNESS 0.0%, NON-ALC IRELAND (16OZ CAN) 8

WINE

--- SPARKLING ---

CAVA
MIQUEL PONS, 'RESERVE', PENEDES, SPAIN NV — 13/58

ENGLISH SPARKLING (TRADITIONAL METHOD)
SIMPSONS, 'CHALKLANDS CUVEE', KENT, ENGLAND NV — 21/95

--- WHITE ---

ASSYRTIKO
KOURTAKIS 'KOUROS', STEREA ELLADA, GREECE 2024 — 11/48

PINOT GRIGIO
CEMBRA, TRENTINO, ITALY 2024 — 12/54

VINHO VERDE
QUINTA DO ERMIZIO, VINHO VERDE, PORTUGAL 2024 — 13/58

CHENIN BLANC
A.A. BADENHORST 'SECAUTERS', SWARTLAND, SOUTH AFRICA 2025 — 15/68

CHARDONNAY
JOSEPH DROUHIN, MACON-VILLAGES, FRANCE 2022 — 16/72

TXAKOLI
XARMANT, ARABAKO TXAKOLINA, SPAIN 2024 — 64

GRUNER VELTLINER
HERMAN MOSER 'KARMELITERBERG', KAMPTAL, AUSTRIA 2023 — 70

--- ROSÉ AND ORANGE ---

ROSÉ OF GRENACHE (BLEND)
DOMAINE VETRICCIE, ILE DE BEAUTE (CORSICA), FRANCE 2024 — 13/58

ORANGE OF RUKATAC
BURA-MRGUDIC, DALMATIA, CROATIA, 2024 — 14/62

--- RED ---

DOLCETTO - SERVED CHILLED
PODERI CELLARIO 'DUZAT' LANGHE DOC, PIEDMONT, ITALY 2024 — 13/58

GAMAY
SEBASTIEN BESSON, BEAUJOLAIS-VILLAGES, FRANCE 2022 — 14/62

RED BLEND
CASA DE MOURAZ, DAO, PORTUGAL 2021 — 14/62

PINOT NOIR
ROCHEBIN 'CLOS ST. GERMAIN', BOURGOGNE, FRANCE 2022 — 15/68

CABERNET SAUVIGNON BLEND
CHATEAU DU JANICON, GRAVES (BORDEAUX), FRANCE 2022 — 16/72

GAMAY
SEBASTIEN BESSON, JULIENAS, FRANCE 2020 — 80

TEMPRANILLO
LUBERRI 'BIGA', RIOJA CRIANZA, SPAIN 2020 — 78

SYRAH
DOMAINE DURAND 'PREMICES', CORNAS, FRANCE 2015 — 110

PLEASE ALERT US REGARDING FOOD ALLERGIES
WE ARE A CASH-FREE ESTABLISHMENT. THE BELL APPLIES A UNIVERSAL 3% FEE TO OFFSET PAYMENT PROCESSING & TECHNOLOGY COSTS