

Wine Menu



White Wines

- | | | | | |
|---|----------|--|--|---|
| 1 | 2 | Giotto Catarratto Pinot Grigio Italy
Light and dry with fresh citrus fruit character. | 75cl bottle
250ml
175ml
125ml | £14.50
£4.95
£3.50
£2.50 |
| 2 | 2 | Kumi Sauvignon Blanc, Breede River Valley South Africa
Tangy, crisp, tropical fruit flavours with subtle green herby overtones. | 75cl bottle
250ml
175ml
125ml | £14.50
£4.95
£3.50
£2.50 |
| 3 | 2 | Yellow Tail Chardonnay Australia
A rush of peach and melon is met by more of the nuttiness from the bouquet. This is a lithe, seamless white wine. | 75cl bottle
250ml
175ml
125ml | £15.70
£5.35
£3.70
£2.70 |
| 4 | 2 | The Pass Sauvignon Blanc, Marlborough New Zealand
Showcasing tropical and citrus fruits with an underlying grassy and herbaceous character. | 75cl bottle | £19.00 |

Rose Wine

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|---|----------|---|--|---|
| 5 | 5 | Three Pebble Bay Zinfandel Rosé USA
Really good blush, easy drinking with hints of strawberry flavours and a soft finish. | 75cl bottle
250ml
175ml
125ml | £14.50
£4.95
£3.50
£2.50 |
|---|----------|---|--|---|



Red Wines

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|---|----------|--|--|---|
| 6 | C | Punto de Vista Merlot, Central Valley Chile
Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine. | 75cl bottle
250ml
175ml
125ml | £14.50
£4.95
£3.50
£2.50 |
| 7 | D | Landings Cabernet Shiraz Australia
Shiraz grape blended with the Cabernet Sauvignon varietal gives this wine blackcurrant and plum fruit flavours together with a tantalising hint of spice and soft yet integrated tannins. | 75cl bottle
250ml
175ml
125ml | £15.70
£5.35
£3.70
£2.70 |
| 8 | C | Lagunilla Rioja Crianza DOC Spain
High class Rioja with flavours of red fruits, spices and vanilla. | 75cl bottle
250ml
175ml
125ml | £15.70
£5.35
£3.70
£2.70 |

Sparkling Wine

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|----|----------|--|-----------------------|-------------------------------|
| 9 | 2 | Mionetto Prosecco DOC Treviso Italy
Creamy and persistent bubbles with delicious aromas of golden apple and fruity notes of acacia, honey and almonds. | 75cl bottle
single | £19.00
£5.95 |
| 10 | 2 | Jacques Bardelot Brut Champagne France
Graceful fruit flavours and a little toasty complexity. | 75cl bottle | £38.00 |

Food Menu

The New Bell Inn



Opening Hours

Monday – Thursday: 11:00am – 3:30pm & 7:00pm – Midnight
Friday & Saturday: 11.00am – Midnight
Sunday: 12:00pm – Midnight

Food served Tuesday – Saturday: 12:00pm – 3:00pm

Food served Sunday: 12:00pm – 3:00pm

Sunday Roast now available from 12:00pm – 3:30pm

Gluten free and vegetarian options available however; booking is essential.

Cooked fresh to order.

For bookings and further information please call us on 01255 503 545.



Taste Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest. All quality wines on this list have an alcohol content of between 8% and 15% by volume.

Relax in our secret back beer garden or enjoy our new seating area out the front
Camra Pub Selling Real Ales and Cider runner up for Tendering Pub of The Year in 2017

All occasions catered for please call to discuss – 50 covers maximum

Pets welcome

The New Bell Inn
Outpart Eastward, Harwich Essex C012 3EN
Tel: 01255 503545

Prices are effective from May 2018 and subject to changes in duty and exceptional market conditions.

Starters

- Classic Prawn Cocktail 5.95**
A homemade Marie Rose sauce, hint of lemon, black pepper & served with wholemeal bread and butter
- Tempura Prawns & Chicken strips 5.95**
Served with a salad garnish & a sweet chilli dip
- Olives & Feta Cheese 5.95**
Served with olive oil, balsamic vinegar with bread and butter
- Chefs Homemade Soup of the Day 3.50**
Served with a sprinkling of croutons
- Cheesy Nachos 4.95**
Served with jalapeño peppers, guacamole & sour cream

Mains

- Chefs Homemade Soup of the Day 4.50**
Served with bread and butter, please ask at the bar for options
- Ploughman's Lunch – Mature Cheddar or Fresh Home Cooked Smoked Ham 7.50**
Served with sweet pickle, pickled onions, salad garnish, homemade coleslaw with bread and butter
- Homemade Chilli Con Carne 7.95**
Homemade Smoky Bean Chilli 7.95
With basmati rice, nachos, guacamole & sour cream. Extra cheese £1.00
- Chicken Curry 7.95**
King Prawn Curry 9.95
Served with basmati rice, a freshly cooked poppadum & mango chutney
- Sweet & Sour Chicken 7.95**
Served with basmati rice and prawn crackers
- Home Baked Smoked Ham or Lincolnshire Sausages 8.50**
Served with egg & chunky chips
- Scampi & Chunky Chips 8.95**
Served with a fresh summer salad, lemon and homemade tartar sauce
- Half Pounder 100% Beef with Cheese 9.95**
Veggie Burger 7.95
Served with salad, chunky chips & a homemade coleslaw
- Humongous Hand Baked Steak & Kidney Pudding 9.95**
Served with mashed potato, fresh seasonal vegetables & gravy
- Fish & Chips, Large Beer Battered 100% Cod Fillet 9.95**
Served with chunky chips, mushy peas, lemon and a homemade tartare sauce
- Thick Smoked Gammon Steak 9.95**
Served with egg, chunky chips and peas
- Prawn Salad 9.95**
With a homemade Rose Marie sauce and a fresh summer salad
- Whole, Grilled, King Prawn Salad 12.95**
With a homemade Rose Marie sauce a fresh summer salad & olives
- Chicken Caesar Salad (Breast) 8.50**
With romaine lettuce, aged shaved Parmesan cheese, Caesar dressing & croutons
- Home Baked Smoked Ham or Cheese Salad 7.95**

Jackets

- Beautifully baked jacket potatoes, served with country butter & a fresh salad garnish
- Plain 2.95**
- Tuna, Sweetcorn & Mayonnaise or Cheese & Beans 5.50**
- Chilli Con Carne or Smoky Bean Chilli (v) or Chicken Curry 5.95**
- Prawn Mayonnaise 6.95**

All food is prepared in our kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Fish dishes may contain small bones.

Deep Filled Sandwiches

A selection of sandwiches served with nachos, a fresh summer side salad and homemade coleslaw (Fresh Granary or Farmhouse Bread please specify with ordering)

- Mature Cheddar Cheese 4.95**
- Tuna, Sweetcorn and Mayonnaise 4.95**
- Hot Premium Lincolnshire Sausage 4.95**
- Home Baked Smoked Ham 5.95**
- Fresh Prawns 6.50**
With a homemade rose Marie Sauce, hint of lemon & black pepper

Sides

- Chunky Chips 2.95 | Cheesy Chips 3.95 | Homemade Coleslaw 1.50 | Side Salad 2.50**
Baked Beans 1.00 | Granary or Farmhouse Bread with butter 1.25

Desserts

- Caramel Brownie Flapjack Stack 5.95**
Layers of chocolate brownie filled with caramel on a flapjack base and topped with a melting chocolate sauce served with chocolate or vanilla ice cream
- Vanilla & Toffee Honey Pot Ice Cream 5.50**
Ceramic dish filled with vanilla & toffee ice-cream topped with a layer of toffee sauce & sugar nibs
- Bramley Apple & Cinnamon Butter Crumbles (v) Gluten Free 5.50**
Served with creamy custard or ice cream
- Luscious Mint Bombs 4.95**
- Whole Lemon or Orange Sorbet 4.95**
- A Trio of Ice Cream 3.95**
Vanilla, chocolate & strawberry
- Cheese Board 8.50**
Brie, English Cheddar & Stilton served with sweet pickle, fruit, butter and crackers

Cream Tea

- Homemade Fruit Scone 5.95**
With clotted cream, strawberry or blackcurrant jam, country butter and a pot of tea

Beverages

- Coffee from the bean with a biscuit
- Espresso or Americano Coffee 1.80 | Cappuccino or Latte 2.50 | Italian Hot Chocolate 2.50**
We offer a wide range of Twinning's tea, please ask at the bar for details

Specials

Please take a look at our Specials Board

Evening Food at The New Bell Inn

Due to the fact we don't serve evening meals & we are constantly turning people away we have teamed up with the local takeaway restaurants and now offer an ordering service (as follows)

1. We provide you with menus |
2. You call and order your food |
3. We provide you with plates and cutlery etc.

This way you can sit in & have a nice Indian, Chinese or Pizza etc. with a glass of your favourite drink

Please note: This is for evening dining only & all drinks must be purchased in house