

BELL + WHETE

When the Normans invaded the British Isles, parts of France, Sicily, North Africa, and the Holy Lands, they ate voraciously and with great curiosity. They brought home the foods and techniques of the cultures they battled, creating an entirely new culinary landscape, defining much of what we eat today. At Bell+Whete we serve modern interpretations of those old world dishes, and celebrate the bravery and boldness of their hard-earned culinary tradition.

COCKTAILS

Rosencrantz (Tap Cocktail).....	\$10
<i>Aquavit, Spiced Apple Cider, Lemon</i>	
Black Prince.....	\$10
<i>Bombay Gin, Blackberry Liqueur, Lime, Porter Float</i>	
Duroc #2.....	\$10
<i>Bourbon, Meletti Amaro, Benedictine, Angostura Bitters</i>	
Good Grog.....	\$10
<i>Bacardi Select, Tawny Port, Rossbacher Herbal Liqueur, Marley's Tonic</i>	
Pliny.....	\$10
<i>42Below Vodka, Apricot Liqueur, Rosemary, Lemon, Soda</i>	
King's Bench.....	\$10
<i>Bombay Gin, Zirbenz Stone Pine Liqueur, Cocchi Americano, Touch of Scotch</i>	
Little Dagger.....	\$10
<i>Sparkling Wine, Cointreau, Allspice Liqueur, Cranberry, Angostura Bitters</i>	
Black Forrest.....	\$10
<i>Rye Whiskey, Black Walnut Liqueur, Scrappy's Chocolate Bitters</i>	
Old Spot.....	\$10
<i>Calvados, Cherry Heering, Antica Formula, Grapefruit</i>	
Saddleback.....	\$10
<i>Bombay Gin, Amaro Averna, Spiced Fig Syrup</i>	

TONIC

Bell + Whete is proud to serve Marley's Tonic on tap. Marley's Tonic is a small batch, handcrafted apothecary tonic producer based out of West Seattle that combines a delicate blend of ginger, citrus, botanicals, and raw sugar cane that is fortified with quinine from the cinchona tree.

Enjoy Marley's Tonic the way it was intended: with one of our 30+ gins. Ask your server or barkeep to help you select the right gin for you to enjoy this classic British colonial cocktail.

V = Vegetarian friendly **GF** = Gluten-Free

We are happy to have you dine with us and strive to fulfill all requests and substitutions. Please know they may require an additional charge or, in some cases, extra prep time. Feel free to ask your server, and we will do everything we can to accommodate you. Separate checks are okay.

* UNDERCOOKED EGGS & MEATS MAY BE HARMFUL • KING COUNTY HEALTH WARNING *

LOOKING FOR A GREAT EVENT SPACE?

Bell + Whete's private dining room is the perfect place for you and your guilds to host your next carouse or celebration.

SMALL PLATES

GF Caramelized Pork Belly.....	\$6
V GF Baby Lettuce with Cream Sherry Dressing.....	\$7
GF Charred Radicchio Salad.....	\$10
<i>Speck, Orange Preserve & Sunchokes</i>	
V Beet and Kale Salad.....	\$9
<i>Pomegranate, Yoghurt & Grains</i>	
Tunisian Spiced Crab & Shrimp Dip.....	\$14
V GF Porcini Mushroom Potage with Pickled Caps.....	\$7
Clams with Sour Beer & Chili.....	\$12
V Artisanal Cheese Board.....	\$12
<i>Rotating Selection of Artisanal Cheeses</i>	
Foie Gras Torchon with Preserves & Brioche.....	\$10
V House Flatbread.....	\$10
<i>Pear, Arugula & Blue Cheese</i>	
GF House Made Sausages with Caramelized Onions.....	\$18
<i>Boar Bratwurst, Spicy Garlic, Venison</i>	

★ Ask Your Server About the Tour de Viande ★

A PERFECT DINNER FOR TWO
OR SHAREABLE FOR FOUR

LARGE PLATES

V Fresh Egg Pasta.....	\$16
<i>Butternut, Sage and Housemade Farmers Cheese</i>	
Add Any Housemade Sausage.....	
	\$4
GF Rotisserie Chicken.....	\$16
<i>Fingerling Potatoes and Melting Onions</i>	
GF Tails & Trotter Pork Chop.....	\$19
<i>Heirloom Carrots & Pickled Mustard Butter</i>	
GF New York Strip.....	\$24
<i>Bleu Cheese Brûlée</i>	
Add Foie Gras.....	
	\$8
V GF Autumn Vegetable Stew.....	\$15
<i>Lentils, Leeks & Fenugreek</i>	
GF Seafood Stew.....	\$19
<i>Clams, Shrimp, Market Catch, Fennel & Fingerling Potatoes</i>	
GF Braised Short Ribs.....	\$21
<i>Smoked Yukon Mashed Potatoes</i>	
GF Grilled Lamb's Leg.....	\$18
<i>Roasted Cipollini, Brussels Sprouts & Minted Chevre</i>	
House Ground Steak Burger.....	\$15
<i>Comte, Ham Aioli, Housemade Relish, Marrow</i>	
Add Foie Gras.....	
	\$8
Rotisserie Pork Knuckle.....	\$17
<i>Braised Cabbage and Mustard Aioli</i>	

SIDES

V Bannock (House Flatbread).....	\$3
GF Belgian Fries with Ham Aioli.....	\$4
GF Fingerling Potatoes.....	\$5
V GF Sautéed Kale with Lemon & Chili.....	\$5
V GF Roasted Fall Squash.....	\$6
V GF Housemade Pickled Vegetables.....	\$4