



Knysna's smallest pub



Thomas Henry Duthie

# MENU

Knysna's smallest pub, The Bell, started out as a humble farm building on Belvidere farm, which Thomas Duthie bought in 1834 from his father in law George Rex. It is thought to have evolved from a shelter where early traders coming to hunt stayed overnight. The wine cellar below ground level is made of stone which would have kept meat cool overnight. Blocks of ironwood lined the floor and local timber clad the walls. Originally a thatched roof, the timber supports are still held together with pegs, not nails.

## Light meals

Hearty soup with ciabatta – R50

Crab-cakes with sweet chilli sauce – R100

Creamy peri peri chicken livers on ciabatta – R75

## Salads

Green salad with avo and apple - R95

The Bell Cobb salad – grilled chicken, bacon, hardboiled egg, blue cheese and avo – R150

Chorizo and prawn salad - R150

Caesar salad with pickled quail egg - R145

## Gourmet toasted sandwiches on ciabatta

*Served with chips*

Croque monsieur (white cheddar, parmesan, ham and béchamel sauce) - R130

Croque madame (white cheddar, parmesan, ham, béchamel sauce, fried egg) - R135

King of Clubs (bacon, white cheddar, tomato, peppery leaf and gherkins) - R140

Tomato, mozzarella and pesto (V) – R85

Classic chicken mayonnaise – R95

## **The Bell's famous pot pies - freshly baked and served with chips or veg**

Chicken and mushroom – R150

Steak and ale – R170

## **Burgers - served with chips, sweet potato chips, or veg**

The Bell burger - 200g homemade patty, topped with grilled bacon and cheese - R150

Prego chicken burger - R150

## **Seafood**

Beer battered or grilled hake and chips - R155

Tempura battered prawns with rice and dipping sauces – soy, sweet chilli - R180

Cajun calamari with rice and bang bang sauce (spicy sriracha and sweet chilli mayonnaise) – R135

## **Chef's meals**

Belvidere's famous bobotie with basmati rice and chutney - R182

Eggplant parmigiana - R150

Spicy lamb curry with rice, poppadum and sambals R185

Pork bangers and mash – R110

200g grilled beef fillet steak on a bed of chips with arugula, confit cherry tomatoes and parmesan shaving - R215

Lamb liver with mashed potato and onion bacon gravy - R110

250g grilled beef sirloin steak with chips - R160

## **Desserts**

Peanut butter cheesecake with ice-cream – R55

Amarula crème brûlée – R45

Milk tart mille-feuille - R65

Dark chocolate tart with ice cream - R60

Vanilla ice cream with chocolate sauce - R40