



INTRODUCTION

Mike and Sue Mills put a lifetime of hard work and dedication into Belvidere Manor & cottages and were the founders of the Bell Tavern which opened its doors late in 1997. Sue explains. “There was a small building behind the Manor house that had been externally renovated but whose interior still housed paint tins, old farm equipment and other bits and pieces. Mike felt this was a perfect venue to turn into a small pub as an addition to the already existing dining experience at the Manor house. The building featured the original roof timbers, still closed with pegs. The floor was square ironwood blocks hammered into the compacted sandy floor. In the early 2000’s it was necessary to fell an American ash tree at the rear of the property, and a decision was made to extend the floor space. The bar counter was moved to its present position, and tables manufactured from the ash wood. Over the years the outdoor area was extended and vines grown over to allowing guests to enjoy the fresco space.”

Desmond Morgan took over the Bell in November 2024, after a hospitality career spanning over 30 years starting at The Mount Nelson Hotel in Cape Town and later holding top positions at many top 5 star properties namely the Michelangelo Hotel, Saxon Hotel, Airport Intercontinental, Jock Safari Lodge, Gametrackers Botswana, Sheraton Pretoria, Pezula and Fancourt to name a few. No stranger to large events, Desmond was involved in the 2003 World summit of sustainable development in Sandton, hosting 27 heads of state, the 2007 SA Open Golf Championship at Pearl Valley as well as six Dimension Data golf championships at Fancourt. As GM/Director of Sante Winelands outside Paarl, Desmond as his team won the Crystal awards in New York as the top spa in Africa as well as Conde Naste top destination spa hotel in Africa. Desmond has a love for the Karoo and currently farms meatmaster sheep against the backdrop of the Swartberg Mountains outside De Rust.

Coffee Menu

Espresso R25 R32	Cappuccino R35 R42	Americano R32
R38		
Café Latte R40 R46	Macchiato R40	Red Cappuccino R45
Decaf Add R5	Chai Latte R46	Hot Chocolate/ Milo R45
Almond Milk Cappuccino R45		Almond Milk Latte R45
Tea's- Rooibos Five roses Earl grey R28		Speciality Teas R35
Iced Latte(Hazelnut Caramel Vanilla) R52		

Cocktails

Strawberry Daiquiri	R85
White rum, strawberries, lime	
Long Island Iced Tea	R75
Vodka, rum, tequila, triple sec, Cola tonic	
Apple Mojito	R80
Green apple, white rum, lime, mint & soda	
Cosmopolitan	R75
Vodka, triple sec, Cranberry	
Margarita	R70
Tequila, triple sec, lime	
Strongbow Sunrise	R80
Passion fruit, lime, gin, lemon, cider	

Waters, Juice & soft drinks

Valpre 500ml Still or sparkling R25
Valpre 1.5ltr Still R45 1litre sparkling R40
Orange Juice R30

Coke, Coke light, Coke Zero, Fanta, Cream Soda, Stoney **R32**
 Appletizer, Grapetizer **R48** Iced Tea Lemon or Peach **R40**

Milkshakes

Vanilla | Chocolate | Lime | Strawberry | Bar one **R48**
 Coffee | Coffee Hazelnut | Oreo | Peanut Butter | Salted Caramel **R58**

Boozie Shakes R68

Milktart | Kahlua | Whiskey | Mocca Tequila | Amarula | Frangelico

WINE

White wines

Carafe | Bottle



Porcupine Ridge Chenin Blanc
 Boschendal Chenin Blanc
 Iona Sophie Sauvignon Blanc
 Fryers Cove Sauvignon Blanc
 Ken Forester Petit Sauvignon Blanc
 Ken Forester Petit Chardonnay
 Jakkalsvlei Whie Moscato

R75 | R195
 R90 | R255
 R90 | R255
 R90 | R255
 R80 | R200
 R80 | R200
 R80 | R200



Rose

Jakkalsvlei Pink Moscato
 Boschendal Rose Garden
 Porcupine Ridge Rose
 Ken Forester Petit Rose
 Fryers Cove Pinot Noir Rose

R80 | R200
 R85 | R220
 R75 | R195
 R80 | R200
 R80 | R250

Red wines

Guardian Peak Cabernet
 Porcupine Ridge Merlot
 Byerskloof Pinotage
 Paul Cluver Pinot Noir
 Boschendal Nicolas
 Zandvleit Shiraz

R95 | R275
 R75 | R195
 R95 | R275
 R110 | R325
 R410
 R345



Sparkling wines

Pierre Jordan Brut
 Pierre Jordan Bella Rose
 Boschendal Brut CC
 Stellenrust chenin Magnifico
 (Prosecco style)

R120 | R445
 R120 | R445
 R135 | R500
 R95 | R325

Calitzdorp Ports & Sherries

Jakkalsvlei Red Muscadel
 Boplaas Cape Vintage
 De Krans Pink Port

R32
 R32
 R28

Beer On Tap

Devil's Peak Lager
 Devil's Peak 1st Light Golden Ale
 Striped Horse Lager

330ml | 500ml | 1litre
 R40 | R48 | R95
 R45 | R55 | R108
 R40 | R50 | R98

Castle Light

R40 | R45 | R88

Beers & Ciders

Striped horse Milk stout 330ml	R45
Black Label 330ml	R40
Amstel 330ml	R40
Castle Lager 330ml	R40
Windhoek lager 440ml	R50
Windhoek Draught 440ml	R50
Heineken 330ml	R45
Savannah Dry 330ml	R45
Savannah Light 330ml	R45
Kix Spritzer 330ml	R42
Brutal Fruit Ruby Apple 330ml	R40



Non-Alcoholic

Devil's Peak Hero 330ml | Savannah Lemon 330ml **R45**

Gins: Gordon's **R20** | Beefeater **R35** | Beafeater Blackberry **R40**

Bombay Sapphire **R40**

Whiskey: Bells **R25** | Bain's **R35** | J&B **R25** | Jameson **R42** Johnnie Black **R44**

Brandy: Richelieu **R25** | Klipdrift **R25** | Kwv 5 year **R30** | Klipdrift premium **R30**

Vodka: Absolut **R30** Smirnoff **R20**

Rum: Captain Morgan dark **R25** | Spiced Gold **R20**

Apperitif's: Amarula **R20** | Kahlua **R35** | Jagermeister **R35** | Ponchos **R35**
Olmeca Tequilla **R35** | Frangelico **R35**

Cordials: Passionfruit | Cola Tonic | Lime **R14**

Mixers 200ml: Soda | Dry lemon | Ginger ale | lemonade | Tonic **R25**

STARTERS

Country Vegetable Soup with root veg, garden herbs & barley (V) **R65**

Crumbed Calamari Starter Lemon & tartar **R70**

Old Cape Smoked Salmon Pate with bruschetta **R75**

Beef Carpaccio Parmesan, pickled mushroom, Port balsamic syrup **R120**

Prawn Starter 5 Argentinian prawns cooked garlic & parsley butter **R120**

BURGERS & SANDWICHES

All served with hand-cut fries

Karoo Lamb Burger R175

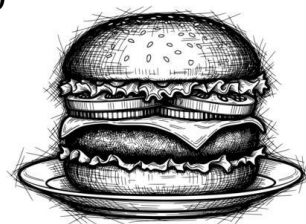
Grilled brinjal, bechamel, feta & red onion marmalade

Bang-Bang Bacon & Cheeseburger R165 (Beef or chicken)

Cheese, onion marmalade & crisp bacon

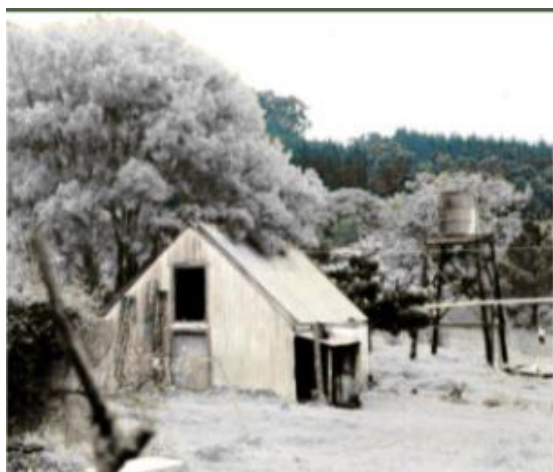
Bite Burger R140

Pure beef patty, mayo, caramelised onion & cheddar



Croque Monsieur R145

French toast with bechamel, Swiss cheese, bacon, mustard & pickles



Knysna's smallest pub



Thomas Henry Duthie

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.

LIGHTER MEALS

Creamy Peri-Peri Chicken Livers R90

Served on toasted artisan ciabatta

Salmon Fish Cakes with Salad R155

Served with tartar sauce & fresh lemon

Chicken Strips with Tortilla wafers R155

Tomato salsa, whipped cream cheese dip & guacamole

Old Cape Smoked Salmon R165

Roast smoked with fynbos honey, cold smoked salmon & cream cheese roulade, salmon pate on bruschetta, micro greens, capers & lemon

Bell's Famous Cobb Salad R165

Roast chicken, bacon, boiled egg, feta or blue cheese, tomato & cucumber

Vegetarian Antipasti (V) R165

Artichoke, grilled brinjal, pickled mushroom, butternut with sunflower seeds & honey, humus, roast beetroot with feta, confit tomato & pesto bruschetta

Add: Smoked salmon & pate **R70** Charcuterie **R60**

Cape Cheeseboard (V) R170

Huguenot, Boerenkaas, Camembert & Emmental with preserved figs, nuts, olives, berries & lavash. **Add:** Smoked salmon & pate **R70** Charcuterie **R60**

SEAFOOD

Calamari with Salad or Fries Crumbed or grilled with tartar & lemon **R165**

Hake with Salad or Fries Battered or grilled with lemon & tartar **R170**

Hake & Prawn Combo R225

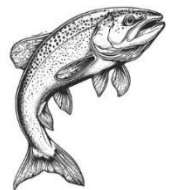
Beer battered or grilled with 4 Argentinean prawns, tartar sauce & fries

Garlic & Butter Fried Argentinian Prawns R315

12 prawns, lemon garlic butter & fries

Bells & Whistles R275 (Serves1) | R525 (Serves 2)

Hake goujons, Argentinean prawns, calamari, mussels in a white wine cream sauce, served with savoury rice & fries



BELL CLASSICS

Lamb Curry R185

Basmati rice, roti & sambals

Bobotie R175

A Cape Malay classic with yellow rice & chutney

Beef & Ale Pot Pie R155

Add fries or a side Salad R25

Chicken & Mushroom Pot Pie R145

Add fries or a side Salad R25

Seared Lamb liver R145

Served on creamy mash with bacon bits & onion gravy

Bangers & Mash R145

Pork banger with onion gravy, buttery peas & onion gravy

BUTCHERS BLOCK

Your choice of Fries | Veg | Mash | Side Salad | Baked potato

300gr Rib-eye R310

300gr Sirloin R225

200gr Ladies Sirloin R165

*All our steaks are topped
with our own in-house smoked butter*

Sauces: Roast Garlic | Mushroom | Madagascar Green Peppercorn R30

Add Roasted Bone Marrow R30

Jack Daniels Basted Pork Belly Ribs R225

500gr with our own secret sauce

Blacksmith's Platter R185

Beef sosatie, lamb frikadelles, Chicken strips, Pork riblets & dipping sauces

DESSERTS

Drunken Cherries Rum-soaked cherries with choc ice cream R65

Baked Cheesecake Passion fruit or berry compote R55

Cape Malva pudding Amarula custard & vanilla ice cream R55

Ice cream & Chocolate sauce R45

Affogato Single espresso shot, vanilla ice cream & Frangelico R65

KIDDIES MENU

Valpre 500ml Still or sparkling R25

Orange Juice R30

Kiddies Shakes

Vanilla | Chocolate | Lime | Strawberry | Bar one R40

Oreo | Peanut Butter | Salted Caramel R48



Toasties

Served with hand-cut chips

Cheese and tomato R55

Ham and cheese R60

Chicken mayo R65

Calamari and chips R95

120gr crumbed calamari with tartar sauce

Chicken Strips & Chips R120

Bite burger & Chips R140

100gr beef patty with cheese. No garnish

Battered Hake goujons & Chips R140

Tartar sauce

Prawns and chips R140

5 Grilled Argentinean prawns

Ice cream & Chocolate sauce R45

