



THE EIGHT BELLS

Mother's Day Menu

2 courses £30 | 3 courses £35

Small Plates

Focaccia, olive oil, balsamic DF VG

Nocellara olives DF VG GF

Pickled anchovy fillets, black olive & manchego crumb

Soup of the Day VG DF GFA

Mushroom parfait, sherry onion jam, rugbrod crisp VG DF GFA

Cockle popcorn, seaweed aioli GF DF

Rabbit pie, pickled fennel, mustard, tarragon DF

Roasts *with all the trimmings*

Hereford beef sirloin

Gloucester old spot pork loin

Suffolk chicken breast, apricot stuffing

Vegetarian or vegan nut roast V VG

Mains

28 day dry aged brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries GFA

Battered haddock, pea & rocket salad, triple cooked chips, tartare DF GFA

Aubergine steak, baba ganoush, freekeh, yoghurt dressing VG DF

Musk's pork sausages, mashed potato, Greens, onion gravy GF

Chalk stream trout, baby potato, greens, lemon, samphire GF

Desserts

Jam roly-poly, clotted cream, custard (*for the table to share, also available individually*) V

Creme caramel V GF

Peanut butter parfait, chocolate fudge, pecan brittle N GF V

Warm coconut rice, torched pineapple, mango sorbet VG DF GF

Sticky toffee pudding, butterscotch, vanilla ice cream V

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill