



THE EIGHT BELLS  
SAFFRON WALDEN

**2 courses £27 | 3 courses £32**

### 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

Warm carrot & puy lentil salad, candied pecans, maple, soy. GF VG N DF

Fig tart, sherry onion jam, goat's cheese, pink pepper vinaigrette V

Smoked haddock & jerusalem artichoke risotto, artichoke crisps, parmesan GF

Monkfish tail scampi, romesco, hazelnuts DF N

Roasted chorizo migas, chestnuts, red wine, manchego

Chicken croquettes, tarragon mayonnaise

### Roasts *with all the trimmings*

Hereford beef topside £22

Thetford black pork loin £22

Vegetarian or vegan nut roast V/VG £22

### Mains

28 Day Dry Aged Beef Burger, smoked bacon, applewood, tomato, baby gem & fries

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

Wild Mushroom Fregola, swiss chard, portobello mushroom schnitzel, pickled shimej

Beer battered haddock fillet, pea & gem lettuce salad, triple cooked chips, tartare sauce. DF GF\*

Cumberland sausage, mashed, hispi cabbage, onion gravy

### Desserts

Banana Fosters white chocolate pudding, Pecan. V N

Blackberry trifle, yorkshire parkin, amaretto N

Apple & pear crumble, hazelnuts, oats, vanilla ice cream. VG DF N

Sticky toffee pudding, butterscotch, vanilla ice cream. V

British Artisan Cheese, Bingham Blue, Baron Bigod Brie, Norfolk Dapple, Spiced Pear Chutney,

Biscuits. GFA

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

**Team Rewards** - Please note that we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team