



THE EIGHT BELLS

## Sunday Best

2 courses £30 | 3 courses £35 with a roast

### Small Plates

Crusty bread, wild garlic butter **V** £5 | Nocellara olives **DF VG GF** £4.5

Pickled anchovy fillets, black olive & manchego crumb £5

Tuscan bean soup, crusty bread **GFA VG GF** £6.5

Cockle popcorn, seaweed aioli **GF DF** £5

Chickpea panisse, spring onion, wild garlic **GF VG DF** £8

House old spot pork sausage, black beans, chilli & herb salsa **GF DF** £8

### Roasts *with all the trimmings*

Hereford beef sirloin £24 | Thetford black pork loin £23 | Vegetarian or vegan nut roast **V VG** £21

### Mains

Battered haddock, pea & rocket salad, triple cooked chips, tartare £19

Brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries **GFA DFA** £18.5

Cauliflower steak, carrot & tahini purée, radish salad, chimichurri £18

Gilt head bream, asparagus, caper butter £23

### Sides to share £7

cauliflower cheese | pigs in blankets

### Desserts

Sticky toffee pudding, butterscotch, vanilla ice cream **V** £8.5

Carrot cake, mascarpone frosting, coffee & walnut crumb, orange blossom £8.5

Millionaires shortbread mousse £9

Rhubarb crumble, vanilla ice cream, whipped custard £8.5

Selection of Saffron Ice Cream Company ice creams **GF V** and or sorbets £3 per scoop **GF DF VG**

vanilla | chocolate | strawberry | salted caramel

vegan vanilla | vegan chocolate & sea salt

raspberry sorbet | lemon sorbet | clementine sorbet

### Cheese

British artisan cheese, Bingham Blue, Baron Bigod Brie, Norfolk Dapple,

spiced pear chutney, biscuits **GFA** £12

**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

A discretionary service of 10% will be added to your table and is split evenly amongst the team