



THE EIGHT BELLS
SAFFRON WALDEN

“Cecilia” Sparkling - Fruity, floral with notes of blossom, apple & pear

GRAZE

Freshly Baked Focaccia, *Aged Balsamic Vinegar, Olive Oil* DF VG £5 | **Sicilian Nocellara Olives** DF VG GF £4.5

Pickled White Anchovy Fillets, *Black Olive & Parmesan Crumb* £5.5 |

STARTERS

Tomato & Basil Soup, *Olive Oil Croutons* VG DF £8.5

Ham Hock & Parsley Terrine, *Mustard Pickles, Norfolk Crunch* DF GF* £9.5

Marinated Goat's Cheese, *Sourdough Crostini, Herb Salad* GFA £9

Bread Crumbed Fishcake, *Crushed Peas, Tartare Sauce* £9.5

TRADITIONAL ROAST LUNCH

with roast potatoes, seasonal vegetables, yorkshire pudding, gravy

Hereford Beef Topside £22 or Thetford Black Pork Loin £22

Home-Made Vegetarian or Vegan Nut Roast (V/VG (no yorkie)) £16.5

MAINS

Hereford Brisket & Bone Marrow Burger, *Monterey Jack Cheese, Sauerkraut, Dill Pickle, American Mustard Mayonnaise, Pretzel Bun, Skinny Fries, Mixed Leaf* GF* £20

Roasted Winter Squash & Sage Risotto, *Toasted Walnuts, Pumpkin Seeds, Crispy Sage* GF N V £18

Hot Smoked Chalk Stream Trout, *Crushed New Potatoes, Wilted Spinach, Lentil & Pancetta Sauce.* £24

Dingley Dell Pork Sausages, Mashed Potato, Purple Sprouting Broccoli, Red Onion Gravy £16.5

PUDDINGS

Sticky Toffee Pudding, *Butterscotch Sauce, Vanilla Bean Ice Cream* V £8.75

Dark Chocolate Delice, *Raspberry Sorbet* £9

Warm Coconut Rice Pudding, *Mango Sorbet, Pineapple, Passionfruit* DF GF VG £8.5

Selection of Saffron Ice Cream Company Ice Creams GF V and/or Sorbets GF DF VG £3 per scoop

British Artisan Cheeses (GF by request) £12

Baron Bigod, Bingham Blue, Lincolnshire Poacher, Quince Jelly, Millers Biscuits.

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

V Vegetarian | VG Vegan | GF Gluten Free GF* by request | DF Dairy Free

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