



THE EIGHT BELLS

Set Menu 2 courses £23, 3 courses £26

Monday to Friday 12-3

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

Old spot pork cassoulet, oak leaf salad, vinaigrette GF

Sticky toffee pudding, toffee sauce, vanilla ice cream

Small Plates

Focaccia, oil & balsamic DF VG £5

Olives DF VG GF £4.5

Pickled anchovy, black olive & manchego crumb £5

Soup of the day, croutons VG N DF GFA £6.5

Warm carrot & puy lentil salad, candied pecans, soy GF VG N DF £9

Mushroom pate, sherry onion jam, rugbrod crisp. VG DF GFA £9.5

Cockle popcorn, seaweed aioli. GF DF £7

Smoked haddock and jerusalem artichoke risotto, parmesan GF £9/£18

Chicken croquettes, tarragon mayo £7

Ox cheek ragu, malted barley, Norfolk Dapple, crispy onion. £9.5

Mains

Stout braised ox cheek, mash, kale, heritage carrot, braising liquor GF £26

28 day dry aged beef burger, smoked bacon, applewood, fries GFA DFA £18.5

8 oz dry aged ribeye, sauce diane, triple cooked chips, onion rings GFA £31

Old spot pork cassoulet, oak leaf salad, vinaigrette GF £18

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

Aubergine Steak, baba ganoush, freekeh, yoghurt dressing VG DF £18

Hot smoked chalk stream trout pappardelle, mussel cream, parmesan £18

Sharing Platter Serves 2

Suffolk chicken casserole, suet dumplings, creamy mashed potato, Winter greens. GFA £45

Sides

triple cooked chips VG GF DF £4.5 | mash potato V £4.5 | fries VG DF GF £4.5 greens V DFA GF £4.5 | house green salad VG DF GF £5`

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