



Simon Heffer at The Eight Bells

TO START

Tuscan Vegetable & Bean Soup, *Olive Oil Croutons, Vegan Basil Pesto.* **VG DF**

Ham Hock & Parsley Terrine, *House Mustard Pickles, Brioche Toast.* **GFA**

Smoked Mackerel & Horseradish Pate, *Watercress, Apple Chutney, Malted Norfolk Crunch Toast.* **GFA**

MAINS

Thetford Black Pork Chop, *New Potatoes, Savoy Cabbage, Aspal's Cyder, Honey & Mustard Cream.* **GF**

Braised Hereford Beef Feather Blade, *Pomme Puree, Slow Roasted Carrots, Kale, Braising Liquor.* **GF**

Smoked Haddock & Leek Risotto, *Fresh Goats Curd, Toasted Sunflower Seeds.* **GF**

Lentil Split Pea & Butternut Squash Dal, *Fennel Seed & Garlic Naan.* **VG DF**

DESSERT

Spiced Carrot Cake, *Mascarpone Frosting, Coffee & Walnut Crumb, Cinnamon Ice Cream.* **VN**

Apple & Pear Tart, *Vegan Vanilla Ice Cream.* **VG DF**

Chocolate & Tonka Bean Cremieux Tort, *Salted Caramel, Toffee Corn & Nut Tuille.* **VN**

Service of 10% will be added for our team

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

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

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