



THE EIGHT BELLS
SAFFRON WALDEN

GRAZE

Freshly Baked Focaccia, Aged Balsamic vinegar, Olive Oil. **DF VG £5**

Sicilian Nocellara Olives, 'The Fat One'. **DF VG GF £4.5**

Pickled White Anchovy Fillets, Black Olive, Anchovy & Parmesan Crumb. **£5**

East Anglian Charcuterie & Cheese Board Sharer, Dingley Dell & Lane Farm Cured Meats, Baked Camembert, Mixed Pickles, Onion Marmalade, Toasted Tomato & Rosemary Focaccia. **£22**

TO START

Tuscan Bean Soup, Olive Oil Croutons, Vegan Pesto. **VG DF £8.5**

Chestnut Mushroom, Suffolk Bacon & Bingham Blue Tartlet, Bitter Leaf Salad, Candied Walnuts. **£8.5**

Smoked Mackerel & Horseradish Pate, Tart Apple, Pear Chutney, Preserved Lemon, Watercress, Granary Toast. **£10**

Smoked Suffolk Duck Ham, Scotched Quails Egg, Chicory, Waldorf Salad, Capers & Raisin Jam. **£10**

MAINS

Dirty 6 oz Hereford Brisket & Bone Marrow Burger, Red Leicester, Gem Lettuce, Gherkin, Pickled Red Onion, Brioche Bun, Parmesan & Crispy Onion Potato Wedges, Baconnaise.

(GF by request) **£20**

Colne Valley Venison, Barsham's Bitter Old Bustard Braised Haunch & Shoulder Suet Pudding, Pomme Puree, Sticky Red Cabbage, Crispy Kale, Old Bustard Liqueur. **£24.5**

Thetford Large Black Pork Cutlet, Crushed Norfolk Peer Potatoes, Savoy Cabbage, Aspalls Cydre, Honey & Mustard Cream Sauce.

GF £22

Barsham's Eastern Gold Battered Cod Fillet, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Lemon. **DF £19**

Autumn Squash, Split Pea & Lentil Dhal, Cauliflower Pakora's, Coriander & Mint Raita. **VG DF GF £16**

Smoked Haddock & Leek Risotto, Fresh Goats Curd, Toasted Sunflower Seeds, Crispy Leeks. **GF £19.5**

Catch Of The Day – Please enquire to a member of staff for today's fresh catch. **£POA**

SIDES - £4.5

Triple Cooked Potato Wedges/Skinny Fries **VG DF GF**

(Go Posh – Add Paprika Garlic & Onion Salt, Crispy Onions, Shaved Parmesan **£1**)

(Dirty Posh – As Above – Add Baconnaise Dipping Pot **£1.5**)

Seasonal House Salad **DF VG GF**

Buttered Savoy Cabbage **GF V**

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 requirements