



THE EIGHT BELLS
SAFFRON WALDEN

GRAZE

Freshly Baked Focaccia, aged balsamic vinegar, olive oil **DF VG £4.5**

Suffolk Charcuterie, rosemary salami, red wine & pepper salami, coppa, mustard pickles **GF DF £10**

Freshly Baked Sourdough, Bungay Butter **£4.5**

Marinated white Anchovies, Black olive & anchovy crumb **£5**

Nocerella olives **DF VG GF £4**

TO START

Carrot, Red Lentil & Cumin Soup, coriander & Green Chilli Salsa, Croutons **VG £8.5**

Orchard farm Pork Rillets, Fig Anchoiade, Bitter leaves, Sourdough **DF £9.5**

Soused Sardines, Red Cabbage Slaw, Nori Salad Cream, Crusty Bread **£9.5**

Colne Valley Venison Ragù, rigatoni pasta, wild rocket, parmesan **£10**

Mushroom Duxelle, Pickled Mushrooms, Jerusalem Artichoke, Rye Bread Crisps **VG £9**

MAINS

Roast Shalford Turkey, Smoked bacon & sage stuffed leg, Pigs in blankets, Roast potatoes, Parsnips, Carrots, Sprouts **£22**

Confit Aylesbury Duck Leg, haricot beans, white pudding, Suffolk salami, winter savoury, crispy kale **DF £22**

Normandy Fish Stew, Coley, Mussels, Monkfish cheek, Aspall's Cider, Crème fraiche **GF £24**

Beef Brisket Burger, smoked applewood cheese, gem lettuce, tomato, gherkin, brioche bun, fries, mixed leaf salad

(GF by request) £18.5

Orchard Farm Pork Ribeye Steak, macerated prunes, apple fritter, mustard cream sauce, hand cut chips, griddled radicchio **£22**

Beetroot Wellington, salt-baked turnip, Slow-roasted heritage Carrots, Swiss chard **VG £21.5**

SIDES - £4.5

Triple cooked chips/Skinny fries (go posh - add rosemary salt & parmesan **£1**)

| Garden salad | Seasonal vegetables

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

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