



THE EIGHT BELLS  
SAFFRON WALDEN

## WHILE YOU DECIDE

**Freshly Baked Focaccia**, aged Balsamic vinegar, olive Oil **DF VG £4.5**

**Nocellara Olives** **DF VG £4**

**Marinated White Anchovy Fillets**, black olive & anchovy crumb **£5**

**2 COURSE SET LUNCH £28 | | 3 COURSE SET LUNCH £34**

## STARTERS

**Minestrone Soup**, Orzo pasta, Basil Pesto, Sourdough Croutons **DF VG** (GF by request)

**Ham Hock Terrine**, Mustard pickles, Toasted brioche

**Cauliflower Katsu Curry**, Japanese Vegetable Salad, Crispy Noodles **DF VG**

**Homemade Italian Sausage**, White Beans, Tomato & Chilli Sauce, Crispy Cavalo Nero **DF GF**

## TRADITIONAL ROAST LUNCH

with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

**Hereford beef** or **Orchard Farm Pork Loin**

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

## MAINS

**Free Range Norfolk Chicken Burger**, brioche bun, harissa mayo, gem lettuce, tomato, crispy potato wedges, mixed leaf

**Sausages & Mashed Potato**, Red Onion Gravy

**Fillet of Gilt Head Bream**, crushed new potatoes, wilted spinach, lemon & chive velouté **GF**

**Smoked Haddock Risotto**, Garden Peas, spinach **GF**

**Orecchiette Pasta**, creamy carrot, cashew nut & miso sauce, parsley gremolata **DF VG**

## PUDDINGS

**Sticky Toffee Pudding**, butterscotch sauce, vanilla ice cream **V**

**Millionaire's Shortbread Mousse**, milk chocolate honeycomb, salted caramel, cocoa nib tuille

**Coconut Rice Pudding**, chilled papaya soup, mango, pineapple, passionfruit **DF GF VG**

**British Artisan Cheese Slate**, baron bigod brie, the duke blue, pitchfork cheddar, quince jelly, biscuits

(GF by request)

**Selection of Saffron Ice Cream Company Ice Creams** **GF V** and/or **Sorbets** **GF DF VG**

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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