



THE EIGHT BELLS
SAFFRON WALDEN

Grazing Menu

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

Sicilian Nocellara Olives. DF VG GF £4.5

Pickled White Anchovy Fillets, *Black Olive, Anchovy &
Parmesan Crumb* £5.5

East Anglian Charcuterie & Cheese Board Sharer, *Dingley Dell
& Lane Farm Cured Meats, Suffolk Gold, Baron Bigod Brie,
Balsamic Onions, Tomato Jam, Freshly Baked Norfolk Crunch
Malted Bread, Whipped Black Garlic & Basil Butter.* £22

We also have a selection of Savoursmiths Crisps:

Desert Salt & Vinegar

Desert Salt

Shallot & Cheddar

Wagyu Beef & Mustard

£1.75

Cambrook Mixed Nuts: £3

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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