



THE EIGHT BELLS

Set lunch menu 2 courses £23, 3 courses £26

Monday to Friday lunch

Chicken croquettes, tarragon mayo

Stout braised ox cheek, mash, kale, heritage carrot, braising liquor GF

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V

Focaccia, oil & balsamic DF VG £5

Olives DF VG GF £4.5

Small Plates

Pickled anchovy, black olive & manchego crumb £5

Soup of the day VG DF GFA £6.5

Warm carrot & puy lentil salad, candied pecans, soy GF VG N DF £9

Fig tart, sherry onion jam, goat's cheese, pink pepper vinaigrette V £9.5

Smoked haddock & jerusalem artichoke risotto, parmesan GF £9/£18

Monkfish tail scampi, romesco, hazelnut DF N £8.5

Chorizo migas, chestnut, red wine, manchego £8

Chicken croquettes, tarragon mayo £7

Mains

Stout braised ox cheek, mash, kale, heritage carrot, braising liquor GF £26

28 day dry aged beef burger, smoked bacon, applewood, fries GFA DFA £18.5

8 oz dry aged ribeye, sauce diane, triple cooked chips, onion rings GFA £31

Thetford large black pork chop, new potatoes, cavolo nero, cider & mustard cream GF £22

Battered haddock, pea & rocket salad, triple cooked chips, tartare DF GFA £19

Wild mushroom fregola, swiss chard, portobello mushroom schnitzel, pickled shimeji VG DF £17

Whole baked plaice, new potatoes, green salad, brown shrimp GF £24

Sharing Platter Serves 2 Friday - Sunday

Thetford large black pork, Norfolk plough pudding, roasted rack, crispy jowl, celeriac & potato gratin, greens, prunes, scratchings, jus £58

Sides

triple cooked chips VG GF DF £4.5 | buttered new potatoes, chives GF V £4.5 | fries VG DF GF £4.5

greens V DFA GF £4.5 | house green salad VG DF GF £5

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team