



THE EIGHT BELLS
SAFFRON WALDEN

GRAZE

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

Freshly Baked Sourdough, Raw Cultured Bungay Butter **V £4.5**

Marinated White Anchovy Fillets, Black Olive & Anchovy Crumb **£5**

Nocellara Olives DFVG GF £4

Charcuterie Slate, East Anglian Cured Meats, Mustard Pickles **GF £10.5**

TO START

Minestrone Soup, Orzo pasta, Basil Pesto, Sourdough Croutons **DFVG (GF by request) £8.5**

Cauliflower Katsu Curry, Japanese Vegetable Salad, Crispy Noodles **DFVG £9**

Hot Smoked Chalk Stream Trout Salad, Confit Pink Grapefruit, Avocado, Gem Lettuce **DF GF £10**

Homemade Italian Sausage, White Beans, Tomato & Chilli Sauce, Crispy Cavalo Nero **DF GF £9.5**

Free range Norfolk Chicken & Leek Ballotine, Smoked Bacon Jam, Herb Salad, Brioche Toast **£9.5**

MAINS

8oz Sirloin Steak, Salsa Verde, Rocket, Parmesan, slow roasted Tomato, Hand cut Chips **DF GF £28**

Orchard Farm Pork & Chorizo Burger, Piquillo Pepper, Rocket, Humous, Brioche Bun, Triple cooked Wedges,
Bravas Ketchup, Mixed Leaf Salad **DF £18.5**

Free range Norfolk Chicken Breast, Bread Pudding, Sprouting Broccoli, Flaked Almonds, Chicken Jus **£22**

Smoked Haddock Risotto, Jerusalem Artichoke, Parmesan **GF £19.5**

Orecchiette Pasta, Creamy Carrot, Cashew nut, & Miso Sauce, Parsley Gremolata **DFVG £18.5**

Gilt Head Bream Fillet, Crushed New Potatoes, Wilted Spinach, Lemon & Chive Velouté **GF £22**

SIDES - £4.5

Triple cooked chips/Skinny Fries **VG DF GF**
(Go Posh – add Rosemary salt & Parmesan **£1**)

Crushed New Potatoes **GF V**

Garden Salad **DF VG GF**

Seasonal Vegetables **GF V**

SERVICE OF 10% WILL BE ADDED FOR OUR TEAM

VV EGETARIAN | **VG** V EGAN | **GF** GLUTEN FREE | **DF** DAIRY FREE

PLEASE LET A TEAM MEMBER KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS