



## TWIXMAS AT THE EIGHT BELLS

### WHILE YOU DECIDE

**Home-made Focaccia, Oil & Balsamic, Nocellara Olives** VG (GF by request) £4

Bloody mary £9.5

Saffron grange fizz - classic £11 - rose £9.90

Citrus Aperitivo £9.50

2 COURSE SET LUNCH £25

3 COURSE SET LUNCH £30

### STARTERS

**Home-made Minestrone Soup** with freshly baked Focaccia VG (GF by request)

**Hot-Smoked Trout, Avocado & Pink Grapefruit salad & Citrus dressed** DF GF

**Eggs Florentine, poached Eggs, Spinach, Muffin & Hollandaise**

**Harissa Spiced Dhal Lentils, Quinoa, Squash, Spinach & Pumpkin Seeds** VG DF GF (available as a main)

### MAINS

**Cassoulet - Toulouse Sausage, Haricot Beans, confit Duck & Pork Belly**

**Smoked Haddock & Jerusalem Artichoke Risotto** with Wild Rocket & Parmesan GF

**Braised Hereford Beef Feather Blade, Mash, Heritage Carrots, Kale & braising juices** GF

**Pan-roasted Norfolk Chicken Breast, rosti Potato, wilted Spinach, Chicken jus & Haggis sauce**

**Orecchiette Pasta, creamy Carrot, Cashew & Miso sauce with Carrot Top & Parsley Gremolata** VG DF

### PUDDINGS

**Sticky Toffee Pudding, Butterscotch sauce & Vanilla Ice Cream** V

**Lime Cheesecake with Mango** V

**Apple, Pear & Sultana Crumble, toasted Oats, Hazelnut, vegan Vanilla Ice Cream** VG

**British Artisan Cheeses Board, home-made Grape chutney & Miller's Biscuits** V (GF by request)

**Saffron Ice Cream Company - Ice Creams & 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

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact