



THE EIGHT BELLS

SAFFRON WALDEN

WHILE YOU DECIDE

Homemade Focaccia, extra virgin olive oil, balsamic & olives VG (GF by request) £5.5

Pickled White Anchovies, kalamata olive & brown anchovy crumb £5.5

Malagouzia “Kalgoeri” Domaine Papagiannakos ATTIKA, GREECE (V, VG) – A fresh, lighter white wine often pairing wonderfully with white fish and seafood dishes. Offering notes of Peach, apricot and white blossom this is a fantastic hidden Greek gem and a must try!

Hautes-Côtes de Beaune Vielle Vignes, Sebastien Magnien BURGUNDY, FRANCE – One of the best examples of a Burgundy around, elegant, offering forward notes of red berries with an underlying floral note on the nose. Bright Ruby colour with earthy spicy notes, the perfect pairing for our meat dishes!

£8.75 125ml | £12 175ml | £17 250ml

2 COURSE SET LUNCH £27 || 3 COURSE SET LUNCH £33

STARTERS

Homemade soup of the Day, sourdough croutons DF VG

Sutton Hoo Chicken Terrine, pistachios, smoked bacon jam, brioche toast DF (GF by request)

Devilled Whitebait, roasted garlic mayonnaise DF GF

Spring Vegetable Risotto, parmesan, ricotta, wild garlic pesto V GF

TRADITIONAL ROAST LUNCH

with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Sirloin of Hereford beef or Gloucester Old Spot Pork Loin or Norfolk Chicken Breast

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

MAINS

Orchard Farm Pork & Chorizo Burger, smoked applewood, humous, piquillo pepper, wild rocket, brioche bun, triple cooked wedges, bravas ketchup, mixed leaves (GF by request)

New Season Southdown Lamb Shank, salt baked swede, spring greens, braising liquor GF

Pan-Fried Fillet of Stone Bass, crushed jersey royals, asparagus, lemon & chive velouté

Sicilian Caponata, fregola pasta, parsley & basil gremolata VG

PUDDINGS

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream V

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

Millionaire’s Shortbread Mousse, milk chocolate honeycomb, salt caramel

Plate of East Anglian Artisan Cheeses, quince jelly, miller’s biscuits V (GF by request)

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