



**THE EIGHT BELLS**  
SAFFRON WALDEN

**GRAZE**

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

**Sicilian Nocellara Olives** DF VG GF £4.5

**Pissaladiere**, Focaccia Base, Caramelised Onion, Kalamata Olives, Anchovy Fillets, Manchego £5

**STARTERS**

**Roasted Tomato & Basil Soup**, Sourdough Croutons VG DF £8.5

**Ham Hock & Parsley Terrine**, Mixed Pickles, Norfolk Crunch DF £9.5

**Savory Goats Cheesecake**, Sherry Onion Jam £9

**Garlic Roasted Prawn, Chorizo & Saffron Risotto**, Courgette, Peas, Sun Dried Tomatoes, Parmesan, Chive Oil GF £9.5

**TRADITIONAL ROAST LUNCH**

**with roast potatoes, seasonal vegetables, yorkshire pudding, gravy**

**Hereford Beef Topside** £22 or **Thetford Black Pork Loin** £22 or

**Home-Made Vegetarian** £16.5 or **Vegan Nut Roast (V/VG (no yorkie))** £16.5

**MAINS**

**Brisket & Bone Marrow Burger**, Blue Cheese, Smoked Bacon, Crispy Onions,  
Gherkin Ketchup, Seeded Brioche Bun, Fries, Mixed Leaf (GF by request) £20

**Barsham's Eastern Gold Battered Haddock Fillet**, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Lemon £19

**Aloo Gobi Saag**, Black Rice, Garlic & Coriander Naan, Mint Raita VG DF £18

**Dingley Dell Pork Sausages**, Mashed Potato, Savoy Cabbage, Onion Gravy £16.5

**Fillet of Coley**, Crushed New Potatoes, Wilted Spinach, Lentil & Pancetta Sauce GF £24

**PUDDINGS**

**Sticky Toffee Pudding**, Butterscotch Sauce, Vanilla Bean Ice Cream V £8.75

**Dark Chocolate Delice**, Raspberry Sorbet £9

**Warm Coconut Rice Pudding**, Mango Sorbet, Pineapple, Passionfruit DF GF VG £8.5

**Selection of Saffron Ice Cream Company Ice Creams** GF V and/or **Sorbets** GF DF VG £3 per scoop

**Smoked Lincolnshire Poacher Cheddar**, Apple, Celery, Grapes, Miller Biscuits £12

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

V Vegetarian | VG Vegan | GF Gluten Free GF\* by request | DF Dairy Free

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