



THE EIGHT BELLS

Sunday Best

2 courses £27 | 3 courses £32

Small Plates

Crusty bread, wild garlic butter V £5 | Nocellara olives DF VG GF £4.5

Pickled anchovy fillets, black olive & manchego crumb £5

Tuscan bean soup, crusty bread GFA VG GF £6.5

Cockle popcorn, seaweed aioli GF DF £5

Chickpea panisse, spring onion, wild garlic GF VG DF £8

House old spot pork sausage, black beans, chilli & herb salsa GF DF £8

Roasts *with all the trimmings*

Hereford beef sirloin £24 | Thetford black pork loin £23 | Vegetarian or vegan nut roast V VG £21

Mains

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

Brisket burger, monterey jack, gherkin, sauerkraut, mustard mayo, fries GFA DFA £18.5

Cauliflower steak, carrot & tahini purée, radish salad, chimichurri £18

Gilt head bream, asparagus, caper butter £23

Sides to share £7

Cauliflower cheese | Pigs in blankets

Desserts

Sticky toffee pudding, butterscotch, vanilla ice cream V £8.5

Carrot cake, mascarpone frosting, coffee & walnut crumb, orange blossom £8.5

Millionaires shortbread mousse £9

Rhubarb crumble, vanilla ice cream, whipped custard £8.5

Selection of Saffron Ice Cream Company ice creams GF V and or sorbets £3 per scoop GF DF VG

vanilla | chocolate | strawberry | salted caramel

vegan vanilla | vegan chocolate & sea salt

raspberry sorbet | lemon sorbet | clementine sorbet

Cheese

British artisan cheese, Bingham Blue, Baron Bigod Brie, Norfolk Dapple,

spiced pear chutney, biscuits GFA £12

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