



THE EIGHT BELLS
SAFFRON WALDEN

MOTHERS DAY

WHILE YOU DECIDE

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

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

Pickled White Anchovy Fillets, Black Olive, Anchovy & Parmesan Crumb. £5

2 COURSE SET LUNCH £30 | **3 COURSE SET LUNCH** £36

STARTERS

Slow Roasted Tomato & Basil Soup, Olive Oil Croutons **DF VG GF***

Savoury Goats Cheese Cake, Sherry Onion Jam, Herb Salad

Ham Hock & Parsley Terrine, Mustard Pickles, Sourdough Toast **DF**

Smoked Mackerel Pate, Beetroot Tartare, Horseradish Mayonnaise, Rye Bread Crisp

TRADITIONAL ROAST LUNCH

With Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy

Hereford Beef Topside, Gloucester Old Spot Pork Loin, Suffolk Chicken Breast,
Vegan Nut Roast **GF***

MAINS

Colne Valley Venison & Bone Marrow Burger, Blue Cheese, Smoked Bacon, Gherkin Ketchup, Crispy Onions, Seeded Brioche bun, Fries, Red Cabbage Slaw

Spiced Merguez Sausage, Bell Pepper, Pearl Onion & Black Bean Stew, Green Salad, Sourdough Baguette **DF**

Barsham Beer Battered Haddock Fillet, Mushy Peas, Triple Cooked Chips, Tartare Sauce, Lemon **DF**

Fillet of Chalk Stream Trout, Pomme Puree, Purple Sprouting Broccoli, Smoked Pancetta & Lentil Sauce **GF**

Courgette & Lemon Thyme Risotto, Parmesan, Ricotta, Toasted Sunflower Seeds **GF V**

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream **V**

Warm Coconut Rice Pudding, Caramelised Pineapple, Mango Sorbet, Passion Fruit **GF VG DF**

Mirror Glazed Dark Chocolate Delice, Variations of Raspberry, White Chocolate Tuile

Honey & Lemon Posset, Lavender Sable Biscuits **V**

Selection of Saffron Ice Cream Company Ice Creams **GF V** & **Sorbets** **GF DF VG**

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