



THE EIGHT BELLS
SAFFRON WALDEN

GRAZE

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

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

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

2 courses £27 | 3 courses £32

STARTERS

Burrata, Heritage Tomato & Herb Summer Pudding, Nasturtium, Lovage Oil. **V**

Suffolk Coarse Pork Terrine, Pickled Summer Vegetables, Piccalilli Puree, Eastern Gold Jelly. **DF GF**

Seasonal Superfood Salad, Local Rapeseed Oil Pomegranate Molasses & Maple Dressing, Nuts, Seeds, Legumes. **GF VG DF N**

Eight Bells Prawn Cocktail, Avocado, Tomato, cucumber, Bloody Marie-Rose. **GF DF**

TRADITIONAL ROAST

Hereford Beef Sirloin or **Old Spot Pork Loin**

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

All served with roast potatoes, seasonal vegetables, yorkshire pudding, gravy

MAINS

Dry-Aged Chestnut Beef Burger, Seeded Brioche Bun, Red Leicester, Gherkin, Gem Lettuce, Tomato, Triple Cooked Wedges, Baccnaisse. **GF***

Suffolk Chicken Schnitzel, Roasted Mediterranean Vegetable Herb & Freekeh Salad, Feta Cheese, Kalamata Olives.

Musks Newmarket Sausages, Mashed Potato, Hispi Cabbage, Onion Gravy **GF**

Orecchiette Pasta, Creamy Carrot, Miso & Cashew Nut Sauce, Carrot top Gremolata, Yeast Flakes. **N VG DF**

Hot Smoked Chalk Stream Trout Risotto, Broad Beans, Peas, Chives, Parmesan. **GF**

PUDDINGS

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

Essex Strawberries, Lime Cheesecake, Indian Mint, Pink Pepper & Almond Tuile.

Cherry Chocolate & Pistachio Sundae. **GF DF VG**

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

V Vegetarian | **GF** Gluten Free | **GF*** Gluten Free By Request | **VG** Vegan | **DF** Dairy Free **N** Contains Nuts

Please inform a team member if you have any dietary requirements

Team Rewards - Please note that we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team