



THE EIGHT BELLS
SAFFRON WALDEN

2 courses £27 | 3 courses £32

Graze

Focaccia, olive oil, balsamic **DF VG**

Nocellara olives **DF VG GF**

Pickled anchovy fillets, black olive & manchego crumb

Small Plates

Curried cauliflower soup, olive oil crotons **VG DF GFA**

Warm carrot & puy lentil salad, candied pecans, soy **GF VG N DF**

Mushroom parfait, sherry onion jam, toast **VG DF GFA**

Cockle popcorn, seaweed aioli **GF DF**

Merguez sausage, scotch egg, tzatziki **DF**

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

Roasts *with all the trimmings*

Hereford beef sirloin £22

Thetford black pork loin £22

Vegetarian or vegan nut roast **V VG** £22

Mains

Colne valley lamb burger, feta, pickled red onion, pesto rosso, seasoned wedges

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

Aubergine steak, baba ganoush, freekeh, yoghurt dressing **VG DF**

Old spot pork cassoulet, oak leaf salad, vinaigrette **GF**

Smoked haddock & jerusalem artichoke risotto, parmesan **GF**

Desserts

Sticky toffee pudding, butterscotch, vanilla ice cream **V**

Warm coconut rice, torched pineapple, mango sorbet **VG DF GF**

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

British artisan cheese, Bingham Blue, Baron Bigod brie, Norfolk Dapple,
spiced pear chutney, biscuits (£3 supplement) **GFA**

Selection of Saffron Ice Cream Company ice creams **GF V** and/or sorbets **GF DF VG**

Vanilla | Chocolate | Strawberry | Salted Caramel

Vegan Vanilla | Vegan Chocolate & Sea Salt

Raspberry Sorbet | Lemon Sorbet | Clementine Sorbet

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

An optional 10% service charge will be added to the bill.