



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

Pickled white anchovy fillets, black olive & parmesan crumb £5

Padron Peppers, Maldon sea salt DF VG GF £5

2 courses £27 | 3 courses £32

Small Plates

Cream of mushroom, tarragon & walnut pesto VG GF

Suffolk coarse pork terrine, pickled Summer vegetables, piccalilli puree,

Eastern Gold ale jelly DF GF

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

Hot smoked chalk stream trout salad, broad beans, peas, lettuce, croutons,
ricotta, buttermilk dressing GFA

Roasts

Hereford beef topside or Thetford black pork loin

Home-made vegetarian or vegan nut roast V/VG

All are served with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

Mains

Suffolk pork & chorizo burger, sourdough & onion bun, hummus, gem lettuce, red pepper, smoked
applewood, triple cooked wedges, bravas ketchup GFA

Suffolk chicken schnitzel, roasted Mediterranean vegetable herb & freekeh salad, feta cheese,
kalamata olives

Wild mushroom fregola, tempura enoki mushrooms VG DF

Barsham beer battered haddock fillet, pea & gem lettuce salad, triple cooked chips,
tartare sauce DF GFA

Musks sausages, mashed potato, hispi cabbage, onion gravy

Desserts

Eighty-Six Friends Honey Spiced Rum & plum frangipane, orange creme fraiche N

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V

Essex strawberries, lime cheesecake, Indian mint, pink pepper & almond tuile

Apple, pear & sultana crumble, blackberry ice cream

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

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.