

THE EIGHT BELLS

JEVINGTON

FATHER'S DAY

STARTERS

SUSSEX PORK & GINGER SCOTCH EGG

*Apple cider chutney
(DF, GF)*

LEEK, POTATO & GARDEN NETTLE SOUP

*Fermented garlic
(GF, VE)*

SUSSEX ASPARAGUS SALAD

*64°C egg, red sorrel,
pine nut milk dressing (DF, GF, V)*

CHAMPAGNE & YUZU MUSSELS

*Broad beans & peas, garden mint
(DO, GF)*

*Please let us know if you have any
allergies or special dietary
requirements so we can do our best to
accommodate you. We add a 12.5%
service charge to our bills, which all
goes to our staff, but please let us
know if you would like it removed.*

OUR ROASTS

28-DAY AGED ROAST SIRLOIN OF BEEF

*Bone marrow & beef ragu-stuffed
Yorkshire pudding
(GO, DO)*

ROLLED CHICKEN

*Lemon & apricot
stuffing
(DO, GO)*

STUFFED SUSSEX PORK BELLY

*with apple and rosemary
(GO, DO)*

BEETROOT & SPINACH WELLINGTON

*with rosemary gravy
(VE)*

*All served with roast potatoes,
Yorkshire pudding and anis carrots
with a bottomless trio of vegetables
and house gravies on the side*

OTHER MAINS

FISH & CHIPS

*or Hearts of Palm Goujons (GF, VE)
Tartare and crushed peas (GF, DF)*

WILD MUSHROOM 'STEAK'

*Polenta & sage mash, watercress
and green peppercorn sauce (GF, V)*

PUDDINGS

'BANOFFEE'

*Our take on the Jevington classic with pastry
lattice, oat crumb and banoffee ice cream (V)*

BERGAMOT CRÈME BRÛLÉE

*Roasted pistachio, pickled gooseberry
and nasturtium (GF, V)*

ROSEMARY CHOCOLATE GANACHE

*Whipped Jevington honey
and cultured cream (DO, GF, V)*

DUO OF LOCAL CHEESES

Crackers and chutney (GO)

TWO COURSES £36.50 | THREE COURSES £42.50

EXTRAS

BREAD

*Sourdough, whipped butter
and smoked salt (GO, VO)*

£6

PICKLES

*House-pickled local
vegetables (GO, V, VO)*

£6 | £9 WITH BREAD

PUFFED PORK CRACKLING

*Paprika, smoked charcoal mayo
(GF, DF)*

£6

TRUFFLED CAULIFLOWER CHEESE

(GF)

£10

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, VO = Vegan Option

