THE

EIGHT BELLS

JEVINGTON

FESTIVE SET MENU

3RD DECEMBER – 2ND JANUARY

STARTERS

SMOKED PARSNIP & WHITE ONION VELOUTÉ
Winter truffle and chive oil
(GF, VF)

SCOTCH EGG
Apple & cranberry chutney (GF, DF)

WINTER BEETROOT & WINTER CITRUS SALAD
Smoked labneh, candied walnuts, bitter leaf with orange & thyme dressing
(GF, VO)

MAINS

TURKEY BALLOTINE
Fondant potato, maple-glazed carrots, crispy pancetta, red cabbage purée, chestnut crumb with a Maderia reduction (DO, GO)

ROASTED COD LOIN
Burnt parsnip purée, potato pavé, champagne & mussel veloutè (GF)

WILD MUSHROOM & BUCKWHEAT PORRIDGE
Pickled girolles, hazelnut & thyme crumb with a smoked garlic broth (VO, GF)

PUDDINGS

BAKED APPLE & BROWN BUTTER CRUMBLE
Tonka bean & calvados custard
(GF, VO)

STICKY CHOCOLATE CAKE
Red currant compote, set sour cream and mint

DUO OF LOCAL CHEESES
Crackers and chutney

TWO COURSES £34.50 | THREE COURSES £39.50

ADD A 125ML GLASS OF RATHFINNY CLASSIC CUVÉE FOR £12 OR A BOTTLE FOR £60

EXTRAS

'DEER IN DUVETS'
Honey-glazed with gherkins, onions and dates (DO)
£9 (AS A PRE-STARTER OR SIDE)

CHARRED SPROUTS & CHESTNUTS
Lemon & chilli
(GF, DO)
£6

THREE-CHEESE MACARONI
Aged cheddar, Sussex Brie & Twineham (V)
£10

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

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.

