

# THE EIGHT BELLS

JEVINGTON

## OUR MENU

### STARTERS

#### BREAD & PICKLES

Malted sourdough with whipped butter  
and smoked salt (GO, V, VO)

£4.50 BREAD | £4.50 PICKLES | £8 BOTH

#### SCOTCH EGG

with a tomato, apple & chilli chutney  
and house-pickled cucumber (GF)

£8.50

#### CHILLED CUCUMBER, DILL & CRÈME FRAÎCHE SOUP

with gherkins and mint oil (GF, VE)

£9.50

#### ROASTED PEACH & SUMMER BERRY SALAD

with pecans, feta and a  
white balsamic dressing (GF, VO)

£11.50

#### CIDER-STEAMED MUSSELS

with nduja, gremolata,  
red chilli, pickled onion and coriander (GO)

£12 STARTER (£20 MAIN WITH FRIES)

#### BRESAOLA

with roasted fig, pineapple weed dressing,  
mustard leaf and brioche (DO, GO)

£12

### KIDS

#### BREAD & BUTTER or CRUNCHY RAINBOW VEG

#### FISH & CHIPS (DF, GF), BURGER (GO) or PASTA (VO)

#### ICE CREAMS & TOPPINGS

£8 MAIN | £12 THREE COURSES

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

### PUB CLASSICS

#### BATTERED FISH & CHIPS

or Hearts of Palm Goujons (GF, VE)  
with tartare and crushed peas (DF, GF)

£17 PALM | £19 FISH

ADD £2 FOR TRIO OF PICKLES

#### CHEESEBURGER & CHIPS

with spiced tomato chutney, truffle mayo,  
lollo rosso, tomato & Swiss cheese (DO, GO)

£18

#### PIES OF THE WEEK

£17.50-£19.50

#### PORK SCHNITZEL

with baby gem, pickled onion, garlic crouton,  
anchovy and 'Caesar' cream sauce (GO)

£20

### MAINS

#### WILD MUSHROOM 'STEAK'

with potato hash, asparagus and a  
fermented wild garlic Chimichurri (GF, VE)

£20

#### DILL-CRUSTED HAKE

with new potato, preserved cucumber,  
torched sweetcorn and crab bisque (DO, GF)

£28

#### STUFFED BREAST OF CHICKEN

with apricot & lemon, boulangère potatoes,  
charred tenderstem and a tarragon jus (GO)

£28

#### RIBEYE STEAK

with pressed potato, burnt leek,  
watercress and gherkin gravy (GF)

£30

#### BEEF WELLINGTON FOR TWO

with creamed potato, anis carrots,  
greens and black truffle sauce

£38 PER PERSON | ALLOW 40 MINS

### SIDES

#### HOUSE SALAD

(GF, VE)

£6

#### FRIES

Plain (GF, VE) or with Twineham  
& truffle oil (GF, V)

£6 | £7.50

#### ROASTED HISPI CABBAGE

with miso & sesame dressing  
and crispy onion (GO, VE)

£6

#### CONFIT RATTE POTATOES

with seaweed and lime (GF, VO)

£6

### PUDDINGS

#### 'BANOFFEE'

our own take on this Jevington-born classic  
with a pastry lattice, oat crumb and  
banoffee ice cream (V)

£9

#### LEMON MERINGUE TART

with basil crème fraîche  
and raspberry (GO, V)

£9

#### COFFEE & CHOCOLATE 'POT DE CRÈME'

candied walnuts and kirsch syrup (GF, VE)

£9

#### ICE CREAMS & SORBETS

various flavours and toppings (GO, VO)

£4 A SCOOP | £7 FOR TWO

#### TRIO OF LOCAL CHEESES

with crackers and chutney (GO)

£12.50

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 10% service charge to our bills, which all goes to our staff, but please let us know if you would like it removed.

