

# THE EIGHT BELLS

JEVINGTON

## SET MENU

MONDAY TO SUNDAY, LUNCH & DINNER

### STARTERS

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

*with gherkins and mint oil  
(GF, VE)*

#### ROASTED PEACH & SUMMER BERRY SALAD

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

*We add a 10% service charge to  
our bills, which all goes to our  
staff, but please let us know if you  
would like this removed.*

### MAINS

#### WILD MUSHROOM 'STEAK'

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

#### BATTERED FISH & CHIPS

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

#### MINUTE STEAK

*with fries and Bordelaise  
sauce (DO, GF)*

*(TUESDAY TO SATURDAY)*

#### ROASTED SIRLOIN OF BEEF

*with all the trimmings  
(GO, DO)*

*(SUNDAY + £7 SUPPLEMENT)*

### PUDDINGS

#### ICE CREAMS & SORBETS

*two scoops with a  
choice of toppings  
(GO, VO)*

#### DUO OF LOCAL CHEESES

*with crackers and  
chutney (GO)*

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

TWO COURSES £22 | THREE COURSES £28



THE EIGHT BELLS, JEVINGTON, BN26 5QB

01323 48 44 42 HELLO@EIGHTBELLSJEVINGTON.COM

