THE

EIGHT BELLS

JEVINGTON

EVENING

SNACKS

BREAD & PICKLES
Malted sourdough with homemade whipped butter and smoked salt (GO, V, VO)
£6 EACH | £9 BOTH

PUFFED PORK CRACKLING
Paprika, smoked charcoal mayo (DF, GF)
£6

STARTERS

SUSSEX PORK & FENNEL SCOTCH EGG
Summer tomato & Szechuan pepper chutney (DF, GF)
£11

CHILLED CUCUMBER & ENGLISH STRAWBERRY VELOUTÉ
Pickled strawberries & lemon verbena (GF, VE)
£11

NUTBOURNE TOMATO SALAD
Torched corn with pickled shallots and marjoram (GO, VE)
£12 | £20 AS A MAIN

PRESSED CONFIT RABBIT & MARIGOLD
Slow-cooked leeks, aniseed & carrot purée with tarragon consommé (DF, GF)
£13

TORCHED SUSSEX MACKEREL
Burnt cucumber, courgette cream, citrus oil and fennel pollen (DF, GO)
£14

SET MENU

Chilled Cucumber & Strawberry Velouté
Nutbourne Tomato Salad

Roasted Summer Squash
Fish & Chips
Bavette Steak with salad and gravy

Citrus & White Chocolate Pudding
Cheese & Crackers

£28 FOR TWO | £34 FOR THREE
SIDE OF FRIES OR SALAD +£5

Let us know if you have any allergies or special dietary requirements so we can do our best to accommodate you.

PUB CLASSICS

CHEESEBURGER
Miso mayonnaise, maple bacon & onion jam, gem lettuce and beef tomato, served with chips (DO, GO)
£20

FISH & CHIPS
or Hearts of Palm Goujons (GF, VE)
Tartare and crushed peas (DF, GF)
£22 FISH | £18 PALM
ADD £3 FOR TRIO OF PICKLES

WHOLE DRESSED SUSSEX CRAB
Chopped egg, spiced brown crab mayo, apple, lovage & kohlrabi salad and sourdough (DF, GO)
£26

PIES OF THE WEEK
Each with its own side
£20-£24

MAINS

ROASTED SUMMER SQUASH
Buckwheat and goji berries with a sorrel & preserved lemon cream (GF, VE)
£24

HAZELNUT-CRUSTED HALIBUT
Foraged sea beets, courgette & chervil, nori & lime Jersey royals with a shellfish nage (DO, GF)
£28

SUSSEX LAMB LOIN
Prosciutto, lamb shoulder croquette, caramelised Roscoff onion, baby beetroot with wild fig leaf & lamb reduction (DO, GO)
£30

RIBEYE STEAK
Pressed potato, burnt leek, watercress and gherkin gravy (GF)
£36

BEEF WELLINGTON FOR TWO
Pomme puree, anise confit carrot, Sussex greens, truffle jus
£42 PER PERSON | ALLOW 45 MINS

SIDES

SUMMER VEGETABLES
Almonds (GO, VO)
£6

JERSEY ROYALS
Nori & lime salt (GO, VO)
£7

THREE-CHEESE MACARONI
Vacherin, aged cheddar & Twineham (V)
£10 | £18 AS MAIN WITH GARLIC TOAST

PUDDINGS

'BANOFFEE'
Our own take on the Jevington-born classic with pastry lattice, oat crumb and banoffee ice cream (V)
£11

CITRUS & WHITE CHOCOLATE PUDDING
Almond crumb, lime & elderflower gel and chocolate crack (GF, V)
£12

YOGHURT CAKE & POACHED PLUM
Orange compote, lemon & thyme crème fraîche (V)
£12

ICE CREAMS & SORBETS
Various flavours and toppings (GO, VO)
£4 A SCOOP | £7 FOR TWO

TRIO OF LOCAL CHEESES
Crackers and chutney (GO)
£14

KIDS

Crunchy Rainbow Veg (VE)

Fish & Chips (DF, GF)
Burger (GO)
Pasta (VO)

Ice Creams & toppings (VO)

£12 FOR 2 COURSES | £15 FOR 3

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.

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

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