THE

EIGHT BELLS

JEVINGTON

LUNCHTIME

BAR FOOD

SNACKS
Cheese & Beer Pickled Onion Tart (V), Sausage Roll, Scotch Egg (GF)
£5 VEGETARIAN | £7 MEAT

HOUSE SANDWICHES
Ask for today's choices
£10-£12 SERVED | WEEKDAYS ONLY

PLOUGHMAN'S
Mature cheddar, malted sourdough, house chutney, dried fruits and nuts. Add a slice of Scotch egg, sausage roll or cheese tart (GO)
£14 | ADD £3 PER EXTRA | WEEKDAYS ONLY

FRIES
Plain (GF, VE) or with Twineham & truffle oil (GF, V)
£6 PLAIN | £8 TRUFFLE

STARTERS

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

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 | £18 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

MAINS

THREE-CHEESE MACARONI
Vacherin, aged cheddar & Twineham, served as a main with garlic toast and dressed leaves (V)
£18 WITH GARLIC TOAST
£10 AS A SIDE

CHEESEBURGER
Miso mayonnaise, maple bacon & onion jam, gem lettuce, beef tomato and 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

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

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

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

BAVETTE STEAK
Fries, bone marrow butter and gherkin gravy (GF)
£26

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

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

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

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.

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

THE EIGHT BELLS, JEVINGTON, BN26 5QB 01323 48 44 42 HELLO@EIGHTBELLSJEVINGTON.COM