

# THE EIGHT BELLS

JEVINGTON

EVENING

## SNACKS

### BREAD

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

£5

### PICKLES

House-pickled local vegetables (GO, V, VO)

£5 | £8 BREAD & PICKLES

### PUFFED PORK CRACKLING

Paprika, smoked charcoal mayo (DF, GF)

£6

## STARTERS

### SCOTCH EGG

Rhubarb & cider chutney  
(DF, GF)

£10

### ROASTED BEETROOT & APPLE SOUP

with dill & cumin crème fraîche  
(VO, GF)

£10

### EARLY SPRING LEAF & CHARD SALAD

Sumac labneh, tarragon & mint dressing  
with toasted almonds and seeds (VE, GF)

£12 | £20 AS A MAIN

### POTTED BROWN SHRIMP

pickled samphire, fennel & lime  
with toasted rye bread (GO)

£13

### HOGGET & BLACK GARLIC CROQUETTE

Whipped goat's curd, pickled silverskins  
and lovage (GF)

£14

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.

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

## PUB CLASSICS

### 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

### CHEESEBURGER

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

£19.50

### SMOKED NDUJA MUSSELS

Roquito pearls with a  
lime & watercress gremolata (DO, GO)

£24 | £14 AS A STARTER

### PIES OF THE WEEK

Each with its own side

£18 - £22

## MAINS

### BRAISED FENNEL & CONFIT ARTICHOKE

Pearl barley, preserved lemon,  
kombu & mushroom tea (VO)

£22

### TREACLE-GLAZED DUCK BREAST

Saffron potato terrine, pickled kumquats  
with a mushroom & juniper jus (DO, GF)

£28

### LOCAL WHOLE ROASTED PLAICE

Pickled cockles, foraged sea vegetables  
and a blood orange beurre noisette (GF)

£32

### 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

### THREE-CHEESE MACARONI

Vacherin, aged cheddar & Twineham (V)

£10

### WILD GARLIC & MISO SUGAR SNAPS

with a hazelnut crumb (VO, GF)

£6

### CRISPY JERSEY ROYALS

with lemon, capers and mint (VO, GF)

£6.50

## PUDDINGS

### 'BANOFFEE'

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

£9.50

### 'JAFFA CAKE'

with breakfast tea custard (V)

£12

### RHUBARB & ELDERFLOWER FOOL

with sour meringue and  
cardamom marshmallow (GF)

£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



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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