

# THE EIGHT BELLS

JEVINGTON

## LUNCHTIME

### BAR FOOD

#### SNACKS

*Cheese & Beer Pickled Onion Tart (V),  
Sausage Roll, Scotch Egg (GF)*

£5 VEGETARIAN | £6 MEAT

#### HOUSE SANDWICHES

*Ask for today's choices*

£8-£12 SERVED | WEEKDAYS ONLY

#### PLOUGHMAN'S

*Mature cheddar, malted sourdough, house  
chutney, dried fruits and nuts. Add a Scotch egg,  
sausage roll or cheese tart (GO)*

£13.50 | 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)*

£5 EACH | £8 BOTH

#### 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

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

### 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

#### 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, beef tomato and chips  
(DO, GO)*

£19.50

#### PIES OF THE WEEK

*Each with its own side*

£18-£22

#### BRAISED FENNEL & CONFIT ARTICHOKE

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

£22

#### SMOKED NDUJA MUSSELS

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

£24 | £14 AS A STARTER

#### BAVETTE STEAK

*Fries, bone marrow butter and  
gherkin gravy (GF)*

£26

#### 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

### SIDES

#### 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



*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

