

# THE EIGHT BELLS

JEVINGTON

## OUR MENU

### STARTERS

#### BREAD & PICKLES

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

£4.50 BREAD | £4.50 PICKLES | £8 BOTH

#### SCOTCH EGG

*with a tomato, apple & chilli chutney  
and house-pickled cucumber (GF)*

£8.50

#### PEA, LEEK & WATERCRESS SOUP

*with focaccia 'crème fraîche'  
and basil oil (GO, VE)*

£9.50

#### ROASTED BEETROOT & SMOKED BURRATA SALAD

*with pickled rhubarb, buckwheat  
and a yuzu dressing (GF, VO)*

£11.50 STARTER (£16 MAIN)

#### CIDER-STEAMED MUSSELS

*with lovage and garlic  
& caper butter (GF)*

£12 STARTER (£20 MAIN WITH FRIES)

#### CRISPY LAMB SWEETBREAD

*with goat's curd, pickled walnuts,  
leek 'hay' (GF)*

£12

### KIDS

#### BREAD & BUTTER or CRUNCHY RAINBOW VEG

#### FISH & CHIPS (DF, GF), BURGER (GO) or PASTA (VO)

#### ICE CREAMS & TOPPINGS

£8 MAIN | £12 THREE COURSES

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

### PUB CLASSICS

#### BATTERED FISH & CHIPS

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

£17 PALM | £19 FISH  
ADD £2 FOR TRIO OF PICKLES

#### CHEESEBURGER & CHIPS

*with spiced tomato chutney, truffle mayo,  
lollo rosso, tomato & Swiss cheese (DO, GO)*

£18

#### PIES OF THE WEEK

£17.50-£19.50

#### BRAISED SALT BEEF

*with hispi cabbage, creamy mash,  
sauerkraut and radish (GF)*

£20

### MAINS

#### TRUFFLED GNOCCHI

*with salt-baked butternut squash,  
vadouvan sauce, walnuts and greens (VO)*

£20 MAIN (£12 STARTER)

#### WHOLE SOLE

*with layered potato chips, a fennel & dill  
slaw and a citrus beurre blanc (GF)*

£28

#### SUSSEX PIGEON BREAST

*with game croquette, celeriac fondant,  
roasted baby gem, courgette purée  
and sherry sauce (GF)*

£32

#### AGED FILLET STEAK

*with pressed potato, burnt leek,  
watercress and gherkin gravy (GF)*

£34

#### BEEF WELLINGTON FOR TWO

*with creamed potato, anis carrots,  
greens and black truffle sauce*

£38 PER PERSON | ALLOW 40 MINS

### SIDES

#### HOUSE SALAD

(GF, VE)

£6

#### FRIES

*Plain (GF, VE) or with Twineham  
& truffle oil (GF, V)*

£6 | £7.50

#### GREENS BEANS

*with burnt butter & almonds (GF, VO)*

£6

#### CONFIT RATTE POTATOES

*with a seaweed & lime butter (GF, VO)*

£6

### PUDDINGS

#### 'BANOFFEE'

*our own take on this Jevington-born classic  
with a pastry lattice, oat crumb and  
banoffee ice cream (V)*

£9

#### BROWN SUGAR PLUMS

*roasted with 'crème fraîche',  
flaked almonds and thyme (VE)*

£9

#### DARK CHOCOLATE GANACHE

*with poached clementine, marmalade, new  
season olive oil and honeycomb (GF, VE)*

£9

#### ICE CREAMS & SORBETS

*various flavours and toppings (GO, VO)*

£4 A SCOOP | £7 FOR TWO

#### TRIO OF LOCAL CHEESES

*with crackers and chutney (GO)*

£12.50

*Please let us know if you have any allergies or special dietary requirements so we can do our best to accommodate you.  
We add a 10% service charge to our bills, which all goes to our staff, but please let us know if you would like it removed.*

