

THE EIGHT BELLS

JEVINGTON

SPRING SET MENU

THURSDAY TO SUNDAY, LUNCH & DINNER

STARTERS

PEA, LEEK & WATERCRESS SOUP

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

ROASTED BEETROOT & SMOKED BURRATA SALAD

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

*We add a 10% service charge to
our bills, which all goes to our
staff, but please let us know if you
would like this removed.*

MAINS

TRUFFLED GNOCCHI

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

BATTERED FISH & CHIPS

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

MINUTE STEAK

*with fries and Bordelaise
sauce (DO, GF)*

(THURSDAY TO SATURDAY)

ROASTED SIRLOIN OF BEEF

*with all the trimmings
(GO, DO)*

(SUNDAY + £7 SUPPLEMENT)

PUDDINGS

ICE CREAMS & SORBETS

*two scoops with a
choice of toppings
(GO, VO)*

DUO OF LOCAL CHEESES

*with crackers and
chutney (GO)*

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

TWO COURSES £22 | THREE COURSES £28



THE EIGHT BELLS, JEVINGTON, BN26 5QB

01323 48 44 42 HELLO@EIGHTBELLSJEVINGTON.COM

