

THE EIGHT BELLS

JEVINGTON

SUNDAY MENU

STARTERS

SCOTCH EGG

Rhubarb & cider chutney (DF, GF)

ROASTED BEETROOT & APPLE SOUP

*with dill & cumin crème fraîche
(VO, GF)*

EARLY SPRING LEAF & CHARD SALAD

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

POTTED BROWN SHRIMP

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

*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 12.5% service charge to our bills,
which all goes to our staff, but please let us
know if you would like it removed.*

OUR ROASTS

28-DAY AGED ROAST SIRLOIN OF BEEF

*Bone marrow & beef ragu stuffed
Yorkshire pudding (GO, DO)*

ROASTED CHICKEN BREAST

Pork & sage stuffing (GO, DO)

WEEKLY ROAST SPECIALS

*A choice of plant and meat every week
(GO, VO, DO)*

BEEF WELLINGTON FOR TWO

with a truffle jus

+£15 SUPPLEMENT PER PERSON

*All served with roast potatoes,
Yorkshire pudding and anis carrots
with a bottomless trio of vegetables
and house gravies on the side*

OTHER MAINS

FISH & CHIPS

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

BRAISED FENNEL & CONFIT ARTICHOKE

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

PUDDINGS

'BANOFFEE'

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

RHUBARB & ELDERFLOWER FOOL

*with sour meringue and
cardamom marshmallow (GF)*

TRIO OF LOCAL CHEESES

*Crackers and chutney (GO)
+ £5 SUPPLEMENT*

TWO COURSES £34.50 | THREE COURSES £39.50

EXTRAS

BREAD

*Sourdough, whipped butter
and smoked salt (GO, VO)*

£5

PICKLES

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

£5 | £8 WITH BREAD

PUFFED PORK CRACKLING

*Paprika, smoked charcoal mayo
(GF, DF)*

£6

TRUFFLED CAULIFLOWER CHEESE

£10

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

