



THE EIGHT BELLS
SAFFRON WALDEN

Mimi Provence rosé, dry and pale 175ml - £10.50 250ml - £15 Bottle - £45
The Boar's Kloof, shiraz cinsault 175ml - £6.90 250ml - £9.60 Bottle - £27.50

GRAZE

Freshly baked focaccia, Nocellara olives, oil & balsamic DF VG	£4
Suffolk charcuterie DF GF	£5.5
Marinated white anchovy fillets DF GF	£4.5
Vegetable antipasti VG DF GF	£4.5

TO START

Homemade soup of the day, focaccia or gluten free bread VG DF	£6
Cornish sardines on toast, heritage tomatoes, Kalamata olives & tender herb salad DF	£8.5

STARTER OR MAIN

Chicken & bacon Caesar salad, parmesan, croutons	£7.5/£15
Orecchiette pasta, creamy carrot, cashew & miso sauce, carrot top & parsley gremolata DF VG	£7.5/£15
Seasonal superfood salad, rapeseed oil, sesame and pomegranate molasses dressing DF VG GF	£7/£14

MAINS

Char-grilled beef burger, bacon mayonnaise, smoked applewood cheese, tomato, gem lettuce, gherkin, brioche bun, mixed leaves, skinny fries <small>vegan burger available by request</small>	£16
Battered haddock, hand cut chips, garden peas, tartare sauce DF	£16
8oz British rib eye steak, roasted field mushroom, tomato, hand cut chips, watercress choice of garlic butter or peppercorn sauce GF	£26

SIDES

Hand cut chips Skinny fries Garden salad Seasonal vegetables	£3.5
--	------

PUDDINGS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V	£7
Dark chocolate, cherry & pistachio sundae VG DF GF	£7
Summer berry Eton mess V GF	£7
Selection of dairy ice creams V GF and/or sorbets VG GF from the Saffron Ice Cream Company	£2.5/scoop

Service of 10% will be added for our team

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Please let a team member know of any allergies or dietary requirements

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT and the Covid-19 impact