



THE EIGHT BELLS
SAFFRON WALDEN

Mimi Provence rosé, dry and pale 175ml - £10.50 250ml - £15 Bottle - £45
Chablis, Domaine de la Motte 175ml - £9.75 250ml - £14 Bottle - £42.50

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
British ham hock terrine, piccalilli, smoked ham hock bon bon, ciabatta toasts	£7.5
Norfolk crab mayonnaise, smashed avocado, granary toast, bitter leaves, green apple, confit pink grapefruit DF	£9
Chestnut mushroom & spinach risotto, mascarpone, oyster mushrooms, tarragon & walnut pesto, ricotta V GF	£7.5/£15
Seasonal superfood salad, rapeseed oil, sesame and pomegranate molasses dressing DF VG GF	£7/£14

MAINS

Chargrilled beef burger, bacon mayonnaise, smoked applewood cheese, tomato, gem lettuce, gherkin, brioche bun, mixed leaves, skinny fries	£16
Battered haddock, hand cut chips, garden peas, tartare sauce DF	£16
Pan roasted fillet of hake, creamy risotto 'paella flavours', ham crisp, chive oil GF	£19
8oz British sirloin steak, roasted field mushroom, tomato, hand cut chips, watercress choice of garlic butter or peppercorn sauce GF	£25
Duo of spring British lamb; herby Parmesan & pine nut crusted loin, braised shoulder shepherd's pie, celeriac purée, spring vegetables, lamb jus GF	£23
Slow roasted belly of Blythburgh pork, black pudding, pomme purée, wilted spinach, fennel beurre blanc	£18.5
Orecchiette pasta, creamy carrot, cashew & miso sauce, carrot top & parsley gremolata DF VG	£16

SIDES

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream V	£7
Thai spice coconut rice pudding, caramelised pineapple, chilled mango soup, passion fruit crispies VG DF GF	£7
Dark chocolate truffle torte, aerated white chocolate, raspberries, mascarpone cream V	£7.5
Selection of dairy ice creams V GF and/or sorbets VG GF from the Saffron Ice Cream Company	£2.5/scoop
Plate of British artisan cheeses, quince jelly, Miller's biscuits V (GF on request)	£9

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