

THE EIGHT BELLS

JEVINGTON

FESTIVE SET MENU

3RD DECEMBER – 2ND JANUARY

STARTERS

SMOKED PARSNIP & WHITE ONION VELOUTÉ

*Winter truffle and chive oil
(GF, VF)*

SCOTCH EGG

Apple & cranberry chutney (GF, DF)

WINTER BEETROOT & WINTER CITRUS SALAD

*Smoked labneh, candied walnuts, bitter
leaf with orange & thyme dressing
(GF, VO)*

MAINS

TURKEY BALLOTINE

*Fondant potato, maple-glazed carrots, crispy
pancetta, red cabbage purée, chestnut crumb
with a Maderia reduction (DO, GO)*

ROASTED COD LOIN

*Burnt parsnip purée, potato pavé,
champagne & mussel velouté (GF)*

WILD MUSHROOM & BUCKWHEAT PORRIDGE

*Pickled girolles, hazelnut & thyme crumb
with a smoked garlic broth (VO, GF)*

PUDDINGS

BAKED APPLE & BROWN BUTTER CRUMBLE

*Tonka bean & calvados custard
(GF, VO)*

STICKY CHOCOLATE CAKE

*Red currant compote,
set sour cream and mint*

DUO OF LOCAL CHEESES

Crackers and chutney

TWO COURSES £34.50 | THREE COURSES £39.50

ADD A 125ML GLASS OF RATHFINNY CLASSIC CUVÉE FOR £12 OR A BOTTLE FOR £60

EXTRAS

‘DEER IN DUVETS’

*Honey-glazed with gherkins,
onions and dates (DO)*

£9 (AS A PRE-STARTER OR SIDE)

CHARRED SPROUTS & CHESTNUTS

*Lemon & chilli
(GF, DO)*

£6

THREE-CHEESE MACARONI

*Aged cheddar, Sussex Brie
& Twineham (V)*

£10

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

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.

