THE

EIGHT BELLS

JEVINGTON

EVENING

AVAILABLE UNTIL 28TH NOVEMBER

SNACKS

BREAD & PICKLES
Malted sourdough with homemade whipped butter and smoked salt (GO, V, VO)

£6 EACH | £9 BOTH

PUFFED PORK CRACKLING
Paprika, smoked charcoal mayo (DF, GF)

£6

STARTERS

SUSSEX PORK & SAGE SCOTCH EGG
Spiced damson & onion chutney (DF, GF)

£11

HAY-SMOKED CARROT SOUP
Pevensey blue, pickled heritage carrot, toasted pumpkin seed granola (GF, VO)

£11

JERUSALEM ARTICHOKE & LOCAL PEAR SALAD
Pickled & candied walnut, whipped Sussex goat's curd, burnt Jevington honey dressing (GF, VO)

£12 | £18 AS A MAIN

BRAISED SUSSEX PORK CHEEK
Celeriac purée, pickled apple, crispy sage, and a pork reduction (DO, GF)

£14

CURED SEA TROUT
Beetroot, burnt clementine, pickled mustard seeds, dill & rye (DF, GO)

£15

SET MENU

Hay-smoked Carrot Soup
Jerusalem Artichoke & Local Pear Salad

Spelt Risotto
Fish & Chips
Bavette Steak with salad and gravy

Jevington Poached Fruits
Cheese & Crackers

£29 FOR 2 COURSES | £35 FOR 3
SIDE OF FRIES OR SALAD +£5

PUB CLASSICS

FISH & CHIPS
or Hearts of Palm Goujons (GF, VE)
Tartare and crushed peas (DF, GF)

£22 FISH | £18 PALM

ADD £3 FOR TRIO OF PICKLES

CHEESEBURGER
Miso mayonnaise, maple bacon & onion jam, gem lettuce and beef tomato, served with chips (DO, GO)

£20

SUSSEX SMOKIE PIE
Locally smoked haddock, soft-boiled egg, charred greens and sourdough (GO)

£24

HOGGET & MINT SAUSAGES
Creamed potato, cider-braised shallots, crispy onions and wholegrain mustard gravy (GF)

£26

MAINS

SPELT RISOTTO
Salt-baked celeriac, black garlic and a truffle & sage tea (VO)

£24

LOCAL PAN-SEARED MULLET
Brown shrimp, charred leek, pickled cucumber, 'Rathfinny' beurre blanc (GF)

£28

SELMESTON PARTRIDGE
Confit leg bonbons, blackberry, sage bread sauce, winter greens and an orange & game jus (GF)

£32 | MAY CONTAIN SHOT

RIBEYE STEAK
Pressed potato, burnt leek, watercress and gherkin gravy (GF)

£36

BEEF WELLINGTON FOR TWO
Pomme puree, anise confit carrot, Sussex greens, truffle jus

£42 PER PERSON | ALLOW 45 MINS

SIDES

ROASTED HERITAGE CARROTS
Whipped goat's curd & hazelnuts (GF, VO)

£6

SMOKED POTATO CAKE
Black garlic mayo & Twineham (GF, V)

£7

THREE-CHEESE MACARONI
Aged cheddar, Sussex Brie & Twineham (V)

£10 | £18 AS MAIN WITH GARLIC TOAST

PUDDINGS

'BANOFFEE'
Our own take on the Jevington-born classic with pastry lattice, oat crumb and banoffee ice cream (V)

£11

DARK CHOCOLATE & CHERRY TORTE
Kirsch cherries, tonka bean, chocolate soil (GF)

£12

JEVINGTON POACHED FRUITS
Fig & pumpkin seed crumble with a black tea custard (GF, VO)

£12

ICE CREAMS & SORBETS
Various flavours and toppings (GO, VO)

£4 A SCOOP | £7 FOR TWO

TRIO OF LOCAL CHEESES
Crackers and chutney (GO)

£14

KIDS

Crunchy Rainbow Veg (VE)

Fish & Chips (DF, GF)
Burger (GO)
Pasta (VO)

Ice Creams & toppings (VO)

£12 FOR 2 COURSES | £15 FOR 3

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.

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

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