THE

EIGHT BELLS

JEVINGTON

SUNDAY

AVAILABLE UNTIL 29TH NOVEMBER

SNACKS

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

£6

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

£6 | £9 BREAD & PICKLES

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

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

£15

Let us know if you have any allergies or special dietary requirements so we can do our best to accommodate you.

OUR ROASTS

28-DAY AGED SIRLOIN OF BEEF
Bone marrow & beef ragu-stuffed Yorkshire pudding (DO, GO)

£30

ROLLED CHICKEN
Sage & fig stuffing (DO, GO)

£26

WEEKLY ROAST SPECIALS
A choice of plant and meat every week (GO, VO, DO)

£22-£28

BEEF WELLINGTON FOR TWO
with a truffle jus

£42 PER PERSON | ALLOW 45 MINS

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

TRUFFLED CAULIFLOWER CHEESE
(GF)

£10

SET MENU

Sussex Pork & Sage Scotch Egg
Hay-smoked Carrot Soup
Jerusalem Artichoke & Local Pear Salad

Rolled Chicken
Weekly Roast Special
Spelt Risotto

'Banoffee'
Jevington Poached Fruits
Cheese & Crackers

£34.50 TWO COURSES
£39.50 THREE COURSES

OTHER MAINS

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

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

£24

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

Fish & Chips (DF, GF)
Mini Roasts (DO, GO)
Pasta (VO)

Ice Creams & toppings

£12 FOR 2 COURSES | £15 FOR 3

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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