

The Menu

Please make your server aware of any allergies prior to ordering

Nibbles

- Warm ciabatta bread with oil and balsamic £3.50
- Mixed marinated olives £2.75
- (vg) Chefs Hummus, warm pittas £3.75
- Deep fried crispy whitebait, tartare sauce and lemon £5.95

Starters

- Wild boar scotch egg, apple relish £5.50
- Chefs Devilled Lambs Kidneys, cream and grain mustard, toast £8.50
- V - "Chevre Chaud" Warm fried goats cheese, honey, walnuts, salad £7.50
- Seafood St Jacques- Scallops, haddock, king prawns baked in the shell "Mornay" £8.75
- Cornish Crab meat, mayo, spring onion, spiced avocado, mixed leaves, toast £7.95
- Prosciutto plate, rocket, parmesan, basil toast £7.50
- VG - Caponata aubergine Parmagiana, Vegan cheese, warm pittas £7/12
- Large crevettes (giant shell on prawns), garlic aioli, bread, lemon £8.50/14 (half or pint)

'Almost a sandwich' (served 12-5pm)

- (chefs signature open sandwich served on sourdough)*
- Rare Roast Beef. Horseradish crème fraiche, salad £9
- Smoked salmon. Cream cheese, salad £9
- (v) Warm brie with cranberry (add bacon £1), salad £9
- (vg) Hummus and ratatouille veg, salad £9

Mains

- Harveys beer battered cod loin, homemade chips, tartare sauce, crushed peas £13.50
- 8oz Finest Fillet steak, chunky chips, brandy cream and peppercorn sauce, vegetables £27.50 *(over mediums will be cooked as medallions)*
- Slow braised local venison and red wine short crust pastry pie, creamy mash, veg £14.50
- 8oz local beef burger, gherkins, mayo, salad, Monterey jack cheese, onion jam, fries £14
- Slow cooked rabbit, cider, cream and mustard, creamy mash, seasonal vegetables £15
- Chunky bass fillet, parmentier potatoes, Champagne, chive and dill cream sauce, veg £15.95
- Local FR pork belly, gratin dauphinoise potato, red wine jus, seasonal vegetables £16.50
- (vg) Wild mushroom Cobbler, vegan smoked applewood scones, spiced red cabbage, veg £13.50

Sides

- Fries £2.75 (add cheese £1.50), homemade chunky chips £3.50, coleslaw £2 Mixed salad £2

Desserts, Teas, Coffees & Children's Menu Overleaf

**All our food at The Eight Bells is lovingly prepared and cooked fresh to order.
Please allow suitable cooking time.**

Desserts

Chefs Vanilla pod crème brulle, roast pistachio shortbread £6.50
Classic bread and butter pudding, Vanilla custard £6.50
Chocolate Delice, raspberry sorbet, almonds, salted caramel sauce £6.50
Lemon Posset, Blackberry sorbet, fruits, meringue chards £5

Cheese & Crackers £8 (for 3) £12 (for 6)

Sussex Blue- Semi Soft Sussex blue cheese, **Coastal Cheddar**- unique 15 month aged cheddar, **Baron Bigod Brie** - Superb unpasturised brie from Suffolk, **Driftwood Goats** – A smooth and silky cheese from Somerset, **Burwash Rose** – Award winning soft cheese from our friends in Burwash, **Idle Hour** – A semi hard creamy 16 week matured, traditional style

Ice Cream £3.50 for 2 scoop/ £5 for 3 scoop (Salcombe Dairy)

Ginger / Banoffee / Chocolate Flake / Rum raisin / Honeycomb / Vanilla

Sorbet

Mango / Blackcurrant / Lemon / Raspberry

Kids Menu

(For Under 10's only, children's food is prepared, cooked and served differently to adults)

Starters

Hummus, crudities, pittas £2.50

Mains

Spaghetti bolognese £6.50

Finger licking fish and chips £6.50

(v) Cheese and tomato flat bread (pizza) £6.50

Puddings

Individual ice cream £2.50

Super sticky toffee pudding £2.95

Coffees & Cocktails

Coffee

Espresso £1.80 / 2.50 Americano £2.50

Latte £2.75 Flat white £2.75 Cappuccino £2.75

Herbal tea (peppermint, green, chamomile) / English Breakfast £1.80

Hot chocolate £3 Irish Coffee £6

Cocktails

Espresso Martini £8 Nigroni £8.50 Brandy Sour £8.50 Aperol Spritz £8.50

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Pimms glass £7/ Jug £16 Bloody Mary £6.50

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