

The Menu

Please make your server aware of any allergies prior to ordering

Nibbles

Warm ciabatta bread with oil and balsamic £3
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
(V) "Chevre Chaud" Warm fried goats cheese, honey, walnuts, salad £7.50
'Seafood St Jacques' scallops, haddock & king prawns baked in the shell "Mornay" £8.25
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)

Mains

Roast Rump of local beef served with all the trimmings £14.95
Roast loin of pork served all the trimmings £14.50
Vegan nut roast, beetroot gravy and trimmings £12.95

Extras- Cider braised red cabbage £1.75, Ashmore Cheddar colly-Cheese £2 Roast potatoes £3, Yorkshire puddings £1

Harveys beer battered cod loin, homemade chips, tartare sauce, crushed peas £13.50
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 £15.50
(V) Wild mushroom Cobbler, 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, **Blue Clouds** – A mild and creamy blue with a gentle salty tang (Balcombe), **Idle Hour** – A semi hard creamy 16 week matured, traditional style

Ice Cream £1.75 per 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

Kids Roast £7

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

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

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