

The Menu

Please make your server aware of any allergies prior to ordering

Nibbles

- (vg) Warm ciabatta bread with oil and balsamic £3.50
- (vg) 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
- (vg) Aubergene Parmigiana, sun sweet tomato, olives and peppers, vegan cheese £7/12.5
- (v) - "Chevre Chaud" Warm fried goats cheese, honey, walnuts, salad £7.50/£14
- Devon White crab meat, fresh herbs, mayo, avocado puree, salad, bread £8.50
- Prosciutto plate, rocket, parmesan, basil toast £7.50
- Chicken liver and brandy pate, onion and bacon relish, sourdough, salad £8
- Crevettes- "Giant prawns" Shell on- Half/pint, Garlic aoli, salad, sourdough £8.5/15

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

(Chefs signature open sandwich served on sourdough)

- Rare Roast Beef. Horseradish crème fraiche, salad £9.5
- Smoked salmon, cream cheese, salad £10
- (vg) Hummus and ratatouille veg, salad £9
- Atlantic prawn and marie rose sauce £9.50

Mains

- Steaks: 8oz fillet £29.50 / 10oz sirloin £23.50 served with:
Chunky truffle chips, brandy cream and peppercorn sauce
- Roast chump of lamb, minted red wine jus, rosemary infused gratin potatoes, veg £21
- Rich venison, red wine and mushroom pie, short crust pastry, mash, veg £15
- Roast breast of local FR Chicken, roast onion & Madeira sauce, Gratin potato, veg £15.5
- Slow roast Confit of duck, garlic mash, red wine jus, braised red cabbage, Veg £16.5
- Pan fried Chunky bass fillet, creamy dill sauce, samphire, mash, house veg £16.5

- 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
- Leek, spinach and blue cheese risotto, parmesan, pesto, salad £12

Sides

- Fries £2.75 (add cheese £1.50), Truffle parmesan chips £6.50, chunky chips £3.50
- Gratin potatoes £2.5, Homemade chips £5
- Coleslaw £2.5 Buttered Winter greens £3 Mixed salad £2 Sourdough and butter £2.5

**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
Rich triple fudge chocolate brownie, vanilla ice cream £6.50
Chefs sticky toffee pudding, vanilla pod ice cream £6.50
White choc and raspberry cheesecake £6.50
(Vg) Poached pears, black forest style, panacotta, Kirsch, crumb £6.00
Espresso Martini ! £8

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

Blue clouds- 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

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 bolognaise £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 £2 / 3 Americano £2.75

Latte £3 Flat white £3 Cappuccino £3

Herbal tea (peppermint, green, chamomile) / English Breakfast £2

Hot chocolate £3.25 Irish Coffee £7

Cocktails

Espresso Martini £8.5 Nigroni £8.50 Brandy Sour £8.50 Aperol Spritz £8.50 Classic Mojito £9

Russian Thunder (Toffee White Russian) £9 Pimms glass £7/ Jug £16 Bloody Mary £7

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