EIGHT BELLS

DINNER MENU

Kitchen Opening Hours 5pm-9pm. Please make staff aware of any allergies.

TO START

Focaccia with Olive oil and Balsamic vinegar (V)	£5
Olives (V)	£5
Charcuterie Board with House Pickles	£8
Korean Chicken Wings or Cauliflower (V) (6).	£9/£8
Classic Prawn Cocktail with Bloody Mary Sauce and Bread	£9
Selection of Mushrooms, confit garlic, shallot on toasted Sourdough (V as option)	<u>£</u> 9
Burrata, Mixed Heritage tomatoes, Tomato Balsamic and Smoked Sea Salt (Veg)	£11
Chicken Liver Paté with Sourdough and House Pickles	£7
Gazpacho with Sourdough Bread(V)	£7
MAINS	
Lakedown beer battered Haddock, Hand Cut Chips, Buttered Pean and Homemade Tartare	£11/£16
6oz Cheeseburger, house sauce, lettuce, red onion and Hand Cut Chips	£16
Megrim Sole with Crab sauce, samphire and Garlic new potatoes	£18
Sea bass fillets, pak choi, rice, with chilli, garlic, ginger a dressing	£18
28 Day Dry Aged Ribeye Steak, Hand Cut Chips, Peppercorn sauce	£28
Chickpea and Coriander Burger, carrot slaw, mint, chilli, coconut, hand Cuts Chips (V)	£16
Classic Tuna niçoise	£15
Pork T Bone, creamed mash, tender stem broccoli and caramelised Apple sauce	£18
Pan Roast Lamb Rump, Lamb Breast Bon Bon, Thyme Potato rostie, green beans, Lamb Reduction.	£21
Vegan Bowl, miso tofu, green beans, carrot, avocado, pickled red cabbage, coriander rice (V)	£16
Fillet Steak, Hand Cut Chips, Peppercorn sauce	£32
Add:Tomato & Onion Salad / Hand Cut Chips/ Mixed Salad / Green Beans / Tenderstem	each £6