

THE EIGHT BELLS HAWKHURST

Snacks

Sourdough Bread, Roasted Garlic & Chive Butter (v) £6
Caramelised Shallot Polenta Chips, Parmesan Sour Cream (ve) £8
Garden Herbs Marinated Olives (ve) £5
Beetroot Arancini, Tomato & Chilli Mayo (v) £8
Korean Style Chicken Wings £10
Crispy Whitebait, Dill & Lemon Mayo £8

Starters

Soup of the Day, Croutons (ve) £9
Butternut Squash Tart, Whipped Goat's Curd, Pickled Walnuts, Toasted Pumpkin Seeds £9
Pan Fried Scallops, Chorizo-baked Brussel Sprouts, Herb Crust, Shallot Dressing £14
Roasted Chestnut Scotch Egg, Wholegrain Mustard Mayo £9
Pressed Ham Hock & Leek Terrine, Piccalilli, Toast £10
Pan Fried Garlic Mushroom on Sourdough Toast, Shallot Crumb £9

Mains

Salt Baked Celeriac, Beetroot Purée, Roasted Carrots, Beetroot & Red Wine Reduction (ve) £18
Monkfish in Parma Ham, Creamed Leeks, Parmentier Potato, Burnt Leek Oil £26
Katsu Cod Cheeks, Charred Tenderstem Broccoli, Aromatic Cucumber & Onion Salad, Rice £23
Chicken Ballotine, Apricot & Sage Stuffing, Fondant Potato, Green Beans, Dijon Mustard Cream Sauce £25
Braised Romney Lamb Shank, Rosemary-infused Polenta, Roasted Root Vegetables, Red Wine Jus £28

Pub Classics

Lakedown Battered Haddock & Chips, Pea Puree, Proper Chips, Tartare Sauce £19/£13 (add Curry Sauce £2)

Pie of The Day, Roasted Garlic Mash, Braised Red Cabbage, Gravy £19

Bavette Steak, House Salad, Roasted Mushroom, Proper Chips £26
Choose from Dijon Cream Sauce or Mushroom & Stout Gravy

Ribeye Steak, House Salad, Roasted Mushroom, Proper Chips £35
Choose from Dijon Cream Sauce or Mushroom & Stout Gravy

Chargrilled Calves Liver & Mash, Lakedown Stout Gravy £18

Cheeseburger, Onion, Lettuce, Grilled Bacon, Cheddar Sauce, Proper Chips £18 (add a patty £4)

Pork & Sage Burger, Mozzarella, Caramelised Apple Mayo, Apple Slaw, Proper Chips £19

Cauliflower Steak Burger, Cheddar Sauce, Pickled Onion, Chive Mayo, Proper Chips (v) £19

Originally named The Five Bells in 1720, it became The Six Bells in 1749 with a new bell in St Laurence Church, & finally The Eight Bells in 1841.

The Eight Bells has been part of the community over many generations, a tradition that we are proud to continue to uphold... you never really own a pub, you just take care of it.

Our menu is built on fresh, local ingredients; we let the quality of our produce & our producers shine through in every plate & glass.

Sides ~ £6 each

Tenderstem Broccoli, Toasted Almonds, Katsu Curry Glaze

Sauteed Green Beans

Chorizo, Baked Brussel Sprouts, Herb Crust, Shallot Dressing

Fondant Potato

Roasted Garlic Mash

Proper Hand Cut Chips

Each burger & all of our chips are prepared in-house; because we believe good food begins at home.

Your well-being is important to us; so please speak to a member of the team about any allergies & dietary requirements.
We hope you enjoy our food & service; we add a discretionary 10% service charge to your bill, however if you are not happy, please don't pay it & let us know if there is anything we can do better.