

THE EIGHT BELLS HAWKHURST

Snacks

Sourdough Bread, Roasted Garlic & Chive Butter (v) £6
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
Pan Fried Garlic Mushroom on Sourdough Toast, Shallot Crumb (ve) £9
Roasted Chestnut Scotch Egg, Wholegrain Mustard Mayo £9
Pressed Ham Hock & Leek Terrine, Piccalilli, Toast £10

Pub Classics

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

Roasts

We're proud to source our Sunday Roast meat from
Josh at Meredith Butchers in Ewehurst.

Our roasts are served with all the trimmings;
honey-roasted carrots, buttered cabbage, roast
potatoes & a Yorkshire pudding.

Topside of Beef £23

Leg of Lamb £23

Pork Belly, Slow Cooked in Cider £22

Chicken Ballotine, Apricot & Sage Stuffing £22

Roasted Celeriac (veo) £19

Mixed Roast (Lamb, Beef & Pork) £26

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

Cauliflower & Broccoli Cheese £6

Roasted Potatoes £6

Honey Glazed Carrots £6

Yorkshire Pudding £2

Chorizo-baked Brussel Sprouts,
Herb Crust, Shallot Dressing £6

Proper Hand Cut Chips £6