

THE EIGHT BELLS

JEVINGTON

SAMPLE WEEKDAY MENU

BASED ON OUR CURRENT MENU, AVAILABLE TO 25TH APRIL

BAR FOOD

SNACKS

*Cheese & Beer Pickled Onion Tart (V),
Sausage Roll, Scotch Egg (GF)*

£5 VEGETARIAN | £6 MEAT

HOUSE SANDWICHES

Ask for today's choices

£8-£12 SERVED | WEEKDAYS ONLY

PLOUGHMAN'S

*Mature cheddar, malted sourdough, house
chutney, dried fruits and nuts. Add a Scotch egg,
sausage roll or cheese tart (GO)*

£13.50 | ADD £3 PER EXTRA |
WEEKDAYS ONLY

FRIES

*Plain (GF, VE) or with Twineham
& truffle oil (GF, V)*

£6 PLAIN | £8 TRUFFLE

STARTERS

BREAD & PICKLES

*Malted sourdough with homemade whipped
butter and smoked salt (GO, V, VO)*

£5 EACH | £8 BOTH

SCOTCH EGG

Rhubarb & cider chutney (DF, GF)

£10

ROASTED BEETROOT & APPLE SOUP

*with dill & cumin crème fraîche
(VO, GO)*

£10

EARLY SPRING LEAF & CHARD SALAD

*Sumac labneh, tarragon & mint dressing
with toasted almonds and seeds (VE, GF)*

£12 | £20 AS A MAIN

POTTED BROWN SHRIMP

*pickled samphire, fennel & lime with
toasted rye bread (GO)*

£13

HOGGET & BLACK GARLIC CROQUETTE

*Whipped goat's curd, pickled silverskins
and lovage (GF)*

£14

*Let us know if you have any allergies
or special dietary requirements so
we can do our best to accommodate you.*

MAINS

THREE-CHEESE MACARONI

*Vacherin, aged cheddar & Twineham, served as
a main with garlic toast and dressed leaves (V)*

£18 WITH GARLIC TOAST
£10 AS A SIDE

FISH & CHIPS

*or Hearts of Palm Goujons (GF, VE)
Tartare and crushed peas (DF, GF)*

£22 FISH | £18 PALM
ADD £3 FOR TRIO OF PICKLES

CHEESEBURGER

*Miso mayonnaise, maple bacon & onion
jam, gem lettuce, beef tomato and chips
(DO, GO)*

£19.50

PIES OF THE WEEK

Each with its own side

£18-£22

BRAISED FENNEL & CONFIT ARTICHOKE

*Pearl barley, preserved lemon,
kombu & mushroom tea (VO)*

£22 | £13 AS A STARTER

SMOKED NDUJA MUSSELS

*Roquito pearls with a
lime & watercress gremolata (DO, GO)*

£24

BAVETTE STEAK

*Fries, bone marrow butter and
gherkin gravy (GF)*

£26

TREACLE-GLAZED DUCK BREAST

*Saffron potato terrine, pickled kumquats
with a mushroom & juniper jus (DO, GF)*

£28

LOCAL WHOLE ROASTED PLAICE

*Pickled cockles, foraged sea vegetables and a
blood orange beurre noisette (GF)*

£32

SIDES

WILD GARLIC & MISO SUGAR SNAPS

with a hazelnut crumb (VO, GF)

£6

CRISPY JERSEY ROYALS

with lemon, capers and mint (VO, GF)

£6.50

PUDDINGS

'BANOFFEE'

*Our own take on the Jevington-born classic
with pastry lattice, oat crumb and
banoffee ice cream (V)*

£9.50

'JAFFA CAKE'

*with breakfast tea custard
(V?)*

£12

RHUBARB & ELDERFLOWER FOOL

*with sour meringue and
cardamom marshmallow (GF)*

£12

ICE CREAMS & SORBETS

Various flavours and toppings (GO, VO)

£4 A SCOOP | £7 FOR TWO

TRIO OF LOCAL CHEESES

Crackers and chutney (GO)

£14

KIDS

Crunchy Rainbow Veg (VE)

Fish & Chips (DF, GF)

Burger (GO)

Pasta (VO)

Ice Creams & toppings (VO)

£12 FOR 2 COURSES | £15 FOR 3



*We add a 12.5% service charge to our bills,
which all goes to our staff, but please let us know
if you would like it removed.*

DF = Dairy Free, DO = Dairy Free Option, GF = Gluten Free, GO = Gluten Free Option, V = Vegetarian, VE = Vegan, , VO = Vegan Option

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