



While You're Deciding....


Sicilian Nocellara olives, lemon, garlic	3		
Spiced almonds	3	Charcuterie board to share	14
Crisp potato skins, bravas ketchup, melted cheese	3	Selection of Suffolk salami and chorizo, olives, homemade focaccia, olive oil and balsamic	
Marinated white anchovy fillets	3		



Starters

Dressed Cromer crab, sourdough toast , slow roasted tomato & fennel salad	9		
Seasonal super food salad; mixed pulses, pomegranate & rapeseed oil dressing 	7/14		
Crispy poached duck egg, Riojana patatas, chorizo, piquillo pepper, black olive	8		
Confit chicken wing, potato gnocchi, sprouting broccoli portobello mushroom, chicken butter sauce	7		
Savoury goat's curd panna cotta, sherry onion jam, Springwell Apiaries comb honey, bee pollen 	8		



Mains

Braised shin of British beef, crispy bone marrow, nettle risotto, black garlic purée, braising jus	19		
Blythburgh pork cutlet, Suffolk bacon jam, variations of onion	17		
Cornish lamb duo; wild garlic & pine nut crusted loin & braised neck fillet; fava beans, Norfolk Mardler sponge, jus	21		
Fillet of hake, brioche crust, sorrel butter, artichoke barigoule, confit octopus	18		
Fish of the day - please see our special boards	POA		
Courgette, tomato and dill fregola sarda, tempura baby courgettes, herb oil 	15		

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 	6.5		
Iced peanut butter parfait, milk chocolate fudge, salted caramel ice cream 	7.5		
Lime cheesecake, textures of mango, chilli jelly	7.5		
Rhubarb and polenta cake, almond milk vanilla custard 	6.5		
Selection of Saffron Ice Cream Company ice cream and sorbets Vanilla, chocolate, strawberry, salted caramel, cinnamon, raspberry sorbet, lemon sorbet, mango sorbet 	2.5		
Selection of English cheeses, spiced saffron and pear chutney, biscuits 	9		

Starters


Soup of the day, freshly baked bread 	6		
Butternut squash risotto, Binham Blue cheese 	7/14		
Ham hock terrine, chef's piccalilli, sourdough toast	7		

Mains

Prime British beef burger, Red Leicester cheese, smoked bacon mayonnaise, brioche roll, mixed leaf salad & skinny fries	15		
Battered haddock, hand cut chips, garden peas, tartare sauce	14		
Blythburgh pork sausages, creamy mash, caramelised red onion gravy	14		

Sandwiches - served 12-6 Monday to Saurday

served on white or granary bread with your choice of soup of the day, chips or salad

Chicken, bacon & avocado	10		
Prawns, marie rose sauce & gem lettuce	10		
Brie, sun-blushed tomato & pesto 	9		
Sandwich of the day	10		

Eight Bells char-grilled steaks

All of our British steaks are 28 day dry aged & served with hand cut chips, field mushroom, tomato & watercress & either garlic butter or Blue cheese & red wine cream sauce

8oz single muscle rump steak	22		
10oz sirloin steak on the bone	27		

Sides 3.5

Seasonal vegetables | Garden salad

Hand cut chips | Skinny fries

Battered onion rings | Mashed potato

Sunday lunch

2 course £22 | 3 courses £26

Traditional roasts served 12-6pm

A very warm welcome to The Eight Bells. We wish your visit to be as pleasurable as possible. If there are any aspects of your experience that you are not happy with please speak to the manager so we can do everything we can to put it right. Complaints cannot always be retrospectively dealt with.

For parties of eight or more a 10% discretionary service charge will be added to your final bill.

For more details on any allergens please speak to a team member.

