



THE EIGHT BELLS  
SAFFRON WALDEN

## *Justin Webb at The Eight Bells*

### STARTERS

*Chestnut Mushroom Soup, Dairy Free Yoghurt, Sourdough Croutons, Tarragon & Walnut Pesto. VG DF*

*Glazed local Partridge Breast, Cauliflower Cream, Quinoa, Dhal Lentils, Kentish Cobnuts. GF*

*Norfolk Mussel & Barley Risotto, Lane Farm Chorizo, Aspoll's Cyder, Sea Lettuce.*

### MAINS

*Chalk stream Trout, Jerusalem Artichoke, Suffolk Bacon Braised Puy Lentils, Spinach. GF*

*Beetroot Wellington, Slow roasted Heritage Carrots, Swiss Chard, Potato & Horseradish Puree. VG DF*

*Orchard Farm loin of Pork Steak, & Crispy Cheek, Butter Bean, Kale, & Suffolk Rosemary Salami Fricassee, Pedro Ximenez Jus.*

### DESSERTS

*Apple, Pear, toasted Oat & Hazelnut Crumble, Vegan Vanilla Ice Cream. VG DF*

*Confit Pink Grapefruit & Citrus Curd Pavlova, Orange Sorbet, Marigold. V GF*

*Millionaires Shortbread Mousse, Milk Chocolate Honeycomb, Salted Caramel.*

Our Menu has been locally & independently sourced wherever possible.  
Please let a team member know of any allergies or dietary requirements.  
V vegetarian | VE vegan | GF gluten free | N contains nuts | DF dairy free

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