

Eight Bells Menu

To Start

(V) Homemade Soup served with Ciabatta £5.95

A warm Salad of black pudding, bacon & chorizo with mixed peppers and
toasted sesame seeds £7.45

Ham Hock Terrine served with piccalilli, 'Cotswold Crunch' toast and a salad garnish £7.25

Pan-fried chicken livers finished in a brandy & wholegrain mustard sauce served
on toasted ciabatta £7.25

(V) Pan-fried Field Mushrooms finished in a stilton cream sauce and served
on 'Cotswold Crunch' toast £7.25

Deep-fried Salt & Pepper Battered Calamari served with saffron aioli £7.45

(V) Deep-fried mature cheddar fritters with sweet chilli dipping sauce and a small salad £7.45

Home-cured Gravadlax with mixed leaf salad and horseradish cream £7.95

Main Courses

A Prime 8 oz Rib-eye Steak served with chips, a Portobello mushroom,
grilled tomato and home-battered onion rings £22.45
(add a green peppercorn & brandy sauce - £2.95)

Slow-cooked Confit Belly of English Pork served with creamy mash, toffee apple
puree and braised red cabbage £15.95

Traditional Cod Fillet deep-fried in our own beer batter and served with chips,
homemade tartare sauce and minted pea puree £14.45

Homemade Beef & melting Stilton Burger topped with red onion marmalade, served in a
floured bap with french fries and a salad garnish £14.95

Roasted Breast of Chicken served with crushed new potatoes, mushroom & thyme cream sauce,
peas and carrots £15.95

Roasted Fillet of Seabass wrapped in Parma Ham set on crushed new potatoes and stir-fried
mixed peppers, drizzled with basil pesto and served with a crisp side salad £17.95

Slowly-braised Shank of Lamb served with garlic mash and juniper berry Jus with
seasonal vegetables £16.45

Homemade Mixed Game (venison, pheasant, pigeon & rabbit) short-crust pastry Pie
(with a top and a bottom!) - served with rosemary seasoned chunky chips, peas and a
rich red wine gravy £16.45

(V) Roasted butternut squash, feta & spinach risotto garnished with rocket salad £13.95

(VG) Thai Vegetable Green Curry garnished with crushed toasted cashews, served with
basmati rice and a crisp side salad £13.95

Side Orders

Chips £3.45 Melting Cheddar (or Stilton) Chips £4.45

Seasonal Vegetables £3.95 Side Salad £3.95 Bread & Butter (*per person*) £1.45

(V) = Vegetarian (VG) = Vegan

Homemade Puddings – all at £6.95

Mr. Hawker's Sticky Toffee Pudding with butterscotch sauce & vanilla ice cream

An Individual White Chocolate Cheesecake with orange caramel sauce

Dutch Apple Cake served warm with Custard

Seasonal Fruit Salad with Cinnamon Greek Yoghurt served in a brandy snap basket and topped with honey & crushed pistachio nuts

A Duo of Ice Creams – choose from vanilla, strawberry or chocolate chip – served with homemade Shortbread £5.95

Cheese Plate; three high quality cheeses supplied by Toke's of Campden (please ask for our selection) served with biscuits, grapes, celery and our own Winter chutney £8.45

(perfect with a glass of port or chilled dessert wine!)

all dishes are subject to availability

Prices include VAT @ 20%

(Service is not included – but is entirely at your discretion)

(A full list of Allergens contained within our Menu is available on request)

Hours of Food Service

Monday – Thursday	12 noon – 2.00, 6.30-9.00
Friday & Saturday	12 noon – 2.30, 6.30-9.30
Sunday	12 noon – 3.00, 6.00-9.00

***High Chairs and a Menu for Children under 10 years are available – please ask
Dogs allowed in the BAR only, be well-controlled and kept on a short lead at all times***

To call and book (01386) 840371

Website – www.eightbellsinn.co.uk