

# Menu

## Eight Bells, Chipping Campden

### Starters

- Soup of the day, bread & butter £7.5
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £9
- Gin-cured salmon gravadlax, beetroot, cress, caviar £9.5
- Chicken liver parfait, figs, balsamic & honey reduction, homemade brioche,  
crispy chicken-skin butter £9.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £9  
... add pancetta @ £2

### Mains

- Prime 8oz rib-eye steak, king oyster mushroom 'scallop', roasted tomato,  
hand-cut chips £33 (add brandy peppercorn sauce @ £4)
- An individual chicken & wild mushroom short-crust pastry pie, creamy mashed potato,  
carrot, parsnip, braised red cabbage, gravy £20
- Eight Bells prime beef burger, chilli & bacon jam, mozzarella, Cotswold relish,  
cos lettuce, jalapeno, marinated red onion, sesame brioche bun, fries, coleslaw £19.5
- Thai-style chickpea & sweetcorn burger, cos, marinated red onion, sweet chilli sauce,  
sesame brioche, fries, coleslaw £18.5
- Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas £18.5
- Potato gnocchi, wild mushrooms, Madeira cream sauce, parsley, parmesan £17.5  
... add pancetta @ £4
- Pear, roquefort, chicory & candied walnut salad, roquefort dressing £17
- Moroccan-spiced tomato casserole, fragrant cous cous, chickpeas, feta cheese:  
- with crispy calamari £20 - with chicken £19 - with mixed vegetables £18
- Caesar salads: cos lettuce, anchovies, croutons, parmesan, Caesar dressing  
- with chicken breast £18.5 - with smoked salmon £20

### Sides

- |                                   |   |
|-----------------------------------|---|
| Hand - cut chips £5               | Hand-cut chips, truffle, parmesan £6.5  |
| French fries £4.5                 | House salad £5                          |
| Caesar side salad £5              | Seasonal vegetables £4.5                |
| Bread, butter, balsamic, oil £4.5 | Panko-coated crispy calamari & aioli £8 |

# Lunchtime Sourdough Ciabattas

**served with mixed leaves and homemade coleslaw**

Pastrami, sauerkraut, signature relish £11.50

Smoked salmon, cream cheese, cucumber £9.5

Cheddar cheese, Eight Bells chutney £9

Roasted vegetable caponata, mozzarella, watercress £9

**... add French fries £3.5**

## Desserts & Cheese

Sticky toffee pudding, ginger & lime toffee sauce, vanilla ice cream, pecan nuts £9

Chocolate truffle torte, brownie pieces, honeycomb, berry compote, chocolate ice cream £9

Warm apple frangipane tartlet, cinnamon mascarpone £9.5

Espresso crème brulee, pistachio & orange biscotti £9

A trio of ice creams, homemade shortbread – vanilla /strawberry /chocolate £7.5

Three cheeses served with celery, grapes, chutney, cheese biscuits £12  
*Cornish Yarg Cheddar, Kidderton Ash Goat's Cheese, Black Sticks Blue*

**Gluten-free and dairy-free shortbread and crackers are available – please ask**

### MENU FOR UNDER 10'S AVAILABLE

100% of gratuities go to our staff and are totally at your discretion.

Table reservations are highly recommended – book on-line via our website.

For table bookings of 7+ please drop us an email via the website.

Well-behaved dogs are allowed in the bar area - on a lead and at your table though please.

Eight Bells gift vouchers are available at the bar - or email us for information and payment.

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