

Sunday Menu

Served 12 noon – 8.30 p.m.

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

Sunday Roast Dishes

28-day aged tender sirloin of prime British Beef, homemade Yorkshire pudding, roasted & mashed potatoes, roast carrot & parsnip, braised red cabbage, gravy *(gf – no Yorkshire pudding)* £24

Loin of local Pork, apple sauce, crackling, mash, roast potatoes,
roast carrot & parsnip, braised red cabbage, gravy *(gf)* £22

Our own Nut Roast, mash, roast potatoes, carrot, parsnip, braised red cabbage, gravy *(v, vgo)* £19

... add a side of cauliflower cheese £4.5

Other Mains

An individual chicken & wild mushroom short-crust pastry pie, creamy mashed potato,
carrot, parsnip, braised red cabbage, gravy £20

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

French fries £4.5

Caesar salad side £5

Bread, butter, balsamic, oil £4.5

Hand-cut chips, truffle, parmesan £6.5

House salad £5

Seasonal vegetables £4.5

Panko-coated crispy calamari & aioli £8

Desserts & Cheese

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

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

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

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

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 available at the bar or email us for information and payment.

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