

Menu

Eight Bells, Chipping Campden

Starters

Home-made soup of the day, warm bread & butter £8

Charred asparagus, guacamole, confit egg yolk, pangrattato £9

Whipped goat's cheese, beetroot puree, golden beetroot, choux pastry, walnuts £9.5

Coronation chicken sausage roll, mango ketchup, cucumber & sesame salad £9.5

Linguine, lobster sauce, crayfish, soft shell herbs £10

Nicoise salad; green beans, tomato, olives, baby potatoes, boiled egg, lettuce, vinaigrette £9

Mains

Prime Beef Duo; sous-vide 6oz rump steak, panko-coated blade of beef, roasted baby potatoes, green beans, cherry tomato, red wine gravy £30

Shepherd's Pie; minced lamb, creamy mashed potato, spring greens, mint gravy £20

Our own prime beef burger; BBQ & whisky bacon jam, Monterey Jack cheese, cos lettuce, marinated onion, jalapeno, Cotswold relish, burger bun, fries, coleslaw £20

Beetroot, red pepper & quinoa burger; cos lettuce, marinated red onion, sweet chilli mayo, burger bun, fries, home-made coleslaw £19

Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas £19

Linguine, lobster sauce, crayfish, soft shell herbs £19

Nicoise salad; green beans, tomato, olives, baby potatoes, boiled egg, lettuce, vinaigrette £16.5

- with smoked salmon £20 - with chicken £19 - with haloumi £18.5

Panang Curry: Thai coconut milk-based sweet & zesty curry, fragrant rice, toasted peanuts:

- with crispy prawns £20.5 - with pork tenderloin £20 - with mixed vegetables £18.5

Sides

Hand - cut chips £5

French fries £4.5

Seasonal vegetables £4.5

Breaded butterflied king prawns with sweet chilli mayo £8.5

Hand-cut chips, truffle, parmesan £6.5

House salad with vinaigrette £4.5

Bread, butter, balsamic, oil £4.5

Lunchtime Sourdough Ciabattas

served with mixed leaves and homemade coleslaw

(all available with gluten free bread)

Pastrami, sauerkraut, signature relish £12

Smoked salmon, guacamole £10.5

Cheddar cheese, our own chutney £9.5

Coronation chickpeas, cos lettuce £9.5

... add a bucket of French fries £3.5

Desserts & Cheese

Sticky toffee pudding, banana & toffee sauce, vanilla ice cream, popping candy £9.5

Cherry & chocolate torte, honeycomb, cherries, vegan chocolate ice cream (VG) £9.5

Frozen vanilla parfait, textures of rhubarb, crumb £9.5

Orange & lemon meringue pie, raspberries, gin sorbet £9.5

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

Three cheeses served with celery, grapes, chutney, cheese biscuits £12

Double Gloucester Cheddar, Bath Blue, Bagborough Brie

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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