

# Sunday Menu

Served 12 noon – 8.30 p.m.

## 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, egg, lettuce, vinaigrette £9

## 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*) £24.5  
Loin of local Pork, apple sauce, crackling, mash, roast potatoes, roast carrot & parsnip, braised red cabbage, gravy (*gf*) £23  
Our own Nut Roast, mash, roast potatoes, carrot, parsnip, braised red cabbage, gravy (*v, vgo*) £20  
**... add a side of cauliflower cheese £4.75**

## Other Mains

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

## Desserts & Cheese

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

Cherry & chocolate torte, honeycomb, cherries, vegan chocolate ice cream £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, our own chutney, cheese biscuits £12  
*Double Gloucester Cheddar, Bath Blue, Bagborough Brie*

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

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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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