

Sunday Menu

Served 12 noon – 8 p.m.

Starters

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

Classic prawn cocktail; cocktail prawns, lettuce, tomato, orange, marie rose sauce, crostini £10.5

Parma ham, peach, rocket, red pesto, pecorino cheese £10

Romesco pasta macaroni, roasted red pepper, tomato & almond sauce,
cress, pangrattato £9.5 *add chorizo £2*

Heritage tomato & mozzarella bruschetta, toasted focaccia, balsamic glaze, basil £10

Sunday Roast Dishes

28-day aged tender sirloin of prime British Beef, homemade Yorkshire pudding, roasted & mashed potatoes, roast carrot & parsnip, cabbage, gravy *(gf – no Yorkshire pudding)* £24.5

Loin of local Pork, apple sauce, crackling, mash, roast potatoes,
roast carrot & parsnip, cabbage, gravy (gf) £23

Our own Nut Roast, mash, roast potatoes, carrot, parsnip, cabbage, gravy (v, vgo) £20

... add a side of cauliflower cheese £4.75

Other Mains

An individual chicken, ham hock & leek shortcrust pastry pie, creamy mash,
leek puree, roasted carrot, red wine gravy £20

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

Romesco pasta macaroni, roasted red pepper, tomato & almond sauce,
cress, pangrattato £18.5 *- add chorizo £3*

Caesar salad; cos lettuce, anchovies, parmesan, croutons, Caesar dressing £16

- with hot- smoked salmon £22 - with chicken £19 - with halloumi £18.5

Thai yellow coconut curry, sweet creamy coconut & mango sauce, cashew nuts,
spring onion, fragrant rice :

- with crispy calamari £20.5 - with marinated chicken £20 - with mixed vegetables 18.5

Sides

Hand-cut chips £5 French fries £4.5 Hand-cut chips, truffle, parmesan £6.5

House salad with vinaigrette £4.5 Seasonal vegetables £4.5

Bread, butter, balsamic, oil £4.5 Crispy calamari & sweet chilli mayo £8.5

Desserts & Cheese

Guinness sticky toffee pudding, toffee sauce, salted caramel ice cream £9.5

Dark chocolate & orange torte, orange sorbet, espresso gel (VG) £9.5

Banoffee pie, vanilla ice cream, toasted pecan nuts £9.5

Baked yoghurt cheesecake, strawberry puree, honeycomb £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

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

Quiet, well-behaved dogs are allowed in the bar area - on a short lead at your table please

Eight Bells gift vouchers available at the bar - or email us for information

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