Menu

Eight Bells, Chipping Campden

Starters

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

Goat's cheese & caramelised shallot shortcrust pastry tart, whipped goat's cheese, balsamic, thyme tuille £9.5

Smoked mackerel mousse, rye bread, pickled beetroot gel, dill oil, cress £10.5

Wild mushroom gnocchi, white wine cream sauce, spinach, pangrattato £9.5

- add chorizo @ £2

Black pudding bon-bon, caramelised apple puree, celeriac remoulade, walnuts £9.5

Mains

Prime 8oz Beef Fillet Steak, truffled potato rosti, king oyster mushroom, roasted tomato & balsamic puree, red wine jus £39.5

An individual steak & ale shortcrust pastry pie, wholegrain mustard mash, almond tender-stem broccoli, red wine gravy £21

Eight Bells home-made prime lamb burger, smoked cheddar cheese, red onion, rocket, tzatziki, burger bun, fries, red slaw £21

Pulled mushroom burger, rocket, pesto, red onion, burger bun, fries, red slaw £19

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

Wild mushroom gnocchi, white wine cream sauce, spinach, pangrattato £19

add chorizo @ £3.5

Roasted butternut squash salad;

apple, rocket, walnuts, dried cranberries and maple-mustard dressing £17

- with chicken £19.5 - with smoked salmon £21 - with halloumi £18.5

Katsu curry; mildly spiced Japanese-style curry (slightly sweet and savoury),

- served with fragrant rice, pickled ginger, chilli, spring onion :

- with crispy popcorn shrimps £21 - with crispy chicken £20 - with mixed vegetables £18.5

Sides

Hand - cut chips £5
Red Slaw £4 French fries £4.5
Almond tender-stem broccoli £7.5
Popcorn shrimp & sweet chilli sauce £8.5

Hand-cut chips, truffle, parmesan £6.5 House salad with vinaigrette £4.5 Bread, butter, balsamic, oil £4.5 Rocket, parmesan & balsamic salad £5

Lunchtime Sourdough Ciabattas

served with mixed leaves and red slaw

(all available with gluten free bread)

Ham, tomato & mustard relish £11

Prawn Marie-Rose, lettuce £12

Smoked Cheddar, Branston pickle £10

Mexican chipotle barbacoa shredded vegetables, picked red onion (VG) £10

... add a bucket of French fries £3.5

Desserts & Cheese

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

Chocolate & raspberry tart, raspberries, raspberry sorbet £9.5

Tiramisu Limoncello: limoncello-soaked ladyfingers layered with lemon mascarpone cream £9.5

Spiced-apple compote and white chocolate cremeux pavlova £9.5

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

Three cheeses served with celery, grapes, chutney, cheese biscuits £12.5

Black Bomber Cheddar, Cotswold Blue, Somerset 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 short lead at your table - not on the furniture please!

Eight Bells gift vouchers are available - email us for information and payment

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