

# Sunday Menu

Served 12 noon – 8 p.m.

## 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

## 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 steak & ale shortcrust pastry pie, wholegrain mustard mash,  
roast carrot and parsnip, cabbage, red wine gravy £21

Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas £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	Hand-cut chips, truffle, parmesan	£6.5
Red Slaw	£4	French fries	£4.5
Almond tender-stem broccoli	£7.5	House salad with vinaigrette	£4.5
Popcorn shrimp & sweet chilli sauce	£8.5	Bread, butter, balsamic, oil	£4.5
		Rocket, parmesan & balsamic salad	£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, 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*

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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

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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