

Sunday Menu

Eight Bells, Chipping Campden

To Start

Homemade Soup, warm bread & butter £8

Puff pastry, brie & cranberry jam tart, balsamic glaze, toasted nuts, cress £9.5

Butternut squash orzo pasta, chestnut cream sauce, paprika-roasted pumpkin seeds, chestnuts £9
- add pancetta @ £2.5

Salmon gravadlax; maple & bourbon-cured salmon, labneh, roe, lemon & herb croutons, pickled shallot £11.5

Salad of rocket, pomegranate, pear, pecan nuts, blue cheese, vinaigrette dressing £9

Potted pork liver, duck & orange pate, autumn fruit chutney, clarified butter, sourdough ciabatta £9.5

Mains

Roast Loin of Pork served with crackling, apple puree, roasted & mashed potatoes, carrot, parsnip, braised red cabbage, gravy £23

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

Our own Nut Roast, roast potatoes, creamy mashed potatoes, carrot, parsnip, braised red cabbage, vegetarian gravy £19

Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas, lemon £19.5

An individual chicken & mushroom shortcrust pastry pie creamy mash, roast carrot and parsnip, braised red cabbage, red wine gravy £21

Butternut squash orzo pasta, chestnut cream sauce, paprika-roasted pumpkin seeds, chestnuts £19
- add pancetta @ £4.5

Salad of rocket, pomegranate, pear, pecan nuts, blue cheese, vinaigrette dressing £17.5

Sweet & Sour Curry; pineapple, carrots, peppers, fragrant rice, prawn crackers :

- with crispy prawns £21.5 - with marinated chicken thighs £20.5 - with mixed vegetables £18.5

Sides

Hand - cut chips £5

French fries £4.5

Seasonal vegetables £6

Red Slaw £4

Crispy prawns & sweet chilli sauce £8.5

Hand-cut chips with truffle & parmesan £6.5

House salad with vinaigrette £4.5

Bread, butter, balsamic, oil £4.5

Rocket, parmesan & balsamic salad £5

CAULIFLOWER CHEESE £4.75

Desserts & Cheese

Sticky toffee pudding, plum caramel sauce, vanilla ice cream, honeycomb £9.5

Chocolate & orange brownie chocolate torte, orange sorbet £9.5

Fruits of the forest trifle; layers of mixed berries, sponge fingers, silky custard, whipped cream £9.5

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

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

Barbers 1833 vintage cheddar (rich, mature West Country farmhouse) : Perl Las Blue (Welsh blue - cow's milk) : Capricorn Goat's Cheese (mild, soft Somerset)

Gluten-free shortbread and crackers are available – please ask

MENU FOR UNDER 10'S AVAILABLE - please ask

100% of gratuities go to our staff and are 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 - on a short lead at your table - not on our furniture please!

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

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