

Menu

Eight Bells, Chipping Campden

To Start

- Home-made Soup, warm bread & butter £8
- Porchetta; rolled warm pork belly, chimichurri sauce, burnt apple puree, puffed crackling £9.5
- Pea & mint ravioli, butter and parsley sauce, pea puree £9.5
- *add crispy black pudding @ £2.5*
- Salmon gravadlax; cured salmon, buttermilk dressing, beetroot, roe, herb oil, croutons £10.5
- Panzanella salad, tomato, cucumber, red onion, rocket, croutons, basil and garlic dressing £9
- Asparagus; charred asparagus, whipped feta, pomegranate, almonds, honey £9.5

Mains

- Prime 10oz Rib-eye steak, Argentinian red shrimp, hand-cut chips, asparagus, dukkha spice £37
- *add peppercorn sauce @ £3.5*
- Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare, garden peas, lemon £19.5
- Eight Bells home-made prime beef burger, mozzarella cheese, bacon & chorizo jam, Cotswold relish, rocket, onion, gherkin, burger bun, fries, red slaw £21.5
- Falafel & spinach burger, buffalo mayonnaise, rocket, tomato salsa, burger bun, fries, red slaw £19
- Gloucester sage & herb sausages, creamy mashed potato, mushroom bordelaise sauce, purple sprouting broccoli £20
- Pea & mint ravioli, butter and parsley sauce, pea puree £19.5
- *add crispy black pudding @ £3.5*
- Panzanella salad, tomato, cucumber, red onion, rocket, croutons, basil and garlic dressing £17.5
- *add salmon £4* - *add chicken £3.5* - *add mozzarella £3*
- Japanese-style curry; mild, slightly sweet & savoury curry with fragrant rice, pink ginger, spring onion :
- *with crispy prawns £22* - *with marinated chicken £21* - *with mixed vegetables £19*

Sides

- Hand - cut chips £5
- French fries £4.5
- Seasonal vegetables £6
- Red slaw £4
- Crispy prawns & buffalo mayonnaise £9
- 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

Lunchtime 'Sandwiches'

served with mixed leaves and red slaw

Hot Dog; jumbo frankfurter, sauerkraut, mustard, ketchup, crispy onions £12.50

Beer-battered cod roll; rocket, tartare sauce £12.5

Applewood & Emmental cheese toastie on Pullman bread, caramelised red onion £10

Egg mayo & chive roll, watercress, lilliput capers £11

.... add a bucket of French fries @ £3.75

Desserts & Cheese

Sticky toffee pudding, peanut & caramel sauce, vanilla ice cream £9.5

Rose-infused panna cotta, raspberry gel, raspberries £10

Rhubarb & ginger dessert (*vegan*); a ginger crumb base with rhubarb and chocolate filling, rhubarb compote £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 £13

Wookey Hole cave-aged Cheddar : Somerset Brie : Dorset Blue Vinny

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 purely 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 and outside areas only
(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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