

Sunday Menu

Eight Bells, Chipping Campden

To Start

Homemade 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

Roast Loin of Pork served with crackling, apple puree, roasted & mashed potatoes, carrot, parsnip, 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, cabbage, vegetarian gravy £19

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

Pie of the Day; short crust pastry pie, served with creamy mash, carrot, parsnip, cabbage, red wine gravy £21

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 £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, 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 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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info@eightbellsinn.co.uk