

Sunday Menu

Eight Bells, Chipping Campden

To Start

Home-made Soup, warm bread & butter £8.5

Goat's cheese & heritage tomato salad, candied walnuts, chicory, citrus dressing £10

Gnocchi arrabbiata, herb & almond crumb, basil £10 (add crispy pancetta @ £3)

Coronation prawn cocktail, lettuce, tomato, drunken sultanas, herb crostini £11

Slow-cooked shoulder of Cotswold lamb croquet, hummus, labneh, cucumber & mint salad £11.5

Mains

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*) £24.75

Roast Loin of Pork served with crackling, apple puree, roasted & mashed potatoes, roast carrot, parsnip, cabbage, gravy £23.5

Roast Leg of Cotswold lamb, roasted and mashed potatoes, roast carrot & parsnip, cabbage, gravy £24.75

Our own Nut Roast, roast potatoes, creamy mashed potatoes, carrot, parsnip, cabbage, vegetarian gravy £19.5

A chicken, ham hock & leek short-crust pastry pie, creamy mash, carrot, parsnip, cabbage, rich gravy £21

Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare sauce, garden peas £20

Gnocchi arrabbiata, herb & almond crumb, basil £19 (add crispy pancetta @ £5)

Caesar salad; cos lettuce, anchovies, herb croutons, parmesan, crispy onion, Caesar dressing £18.5

- add smoked salmon £4.5 - add crispy buttermilk chicken £4

Japanese dumplings, mushroom broth, bok choy, spring onion, chilli, pickled ginger, sesame seeds, coriander

- with chicken £21 - with prawns £23 - 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 £5

Yorkshire Pudding £1.25

Extra Roasties £4

Desserts & Cheese

Sticky toffee pudding, coffee toffee sauce, marshmallows, vanilla ice cream £9.5

Strawberry & Lime Cheesecake, brownie pieces £9.5

Warm chocolate brownie, vanilla ice cream, berry compote £9.5

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

Three local cheeses served with celery, grapes, chutney, crackers £13

Black Bomber Welsh Cheddar : Clawsons Farms Artisan Stilton, French Camembert

Gluten-free shortbread and crackers are available – please ask

We retain the right to amend/substitute items on our menu due to stock and costing changes by our suppliers

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

Follow us on social media

 @eightbellsinn

 eightbellsinn

info@eightbellsinn.co.uk