

Sunday Menu

Eight Bells, Chipping Campden

Small Plates

Caesar salad £4 / Crispy chicken dumplings, curried mayo £4 / Marinated Olives £4
Cream cheese-stuffed mini peppers £4.5 / Bread & butter £4 / Boquerones (*marinated anchovies*) £4

To Start

Home-made Soup, warm bread & butter £8.5

Char sui pork belly; slow-cooked glazed pork belly, Asian slaw, spring onion, tahini & chilli dressing £10

Crab & crayfish linguine, brown crab sauce, crayfish, dill £11

Smoked trout tian, avocado, cucumber, crème fraiche, rye bread £11

Beetroot puff pastry tart, goat's curd, rocket, red pesto, cashew nuts £9.5

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

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

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

A squash, chickpea & spinach curry; tomato & coconut milk, served with fragrant rice, coriander, mini papadums and mango chutney :

- with marinated chicken £21 - with crispy king prawns £23 - with mixed vegetables £19

Sides

Hand - cut chips £5

Hand-cut chips with truffle & parmesan £6.5

French fries £4.5

House salad with vinaigrette £4.5

Seasonal vegetables £6

Bread, butter, balsamic, oil £4.5

Coleslaw £4

Caesar side salad £6

Crispy king prawns, curry mayo £9

CAULIFLOWER CHEESE £5

Yorkshire Pudding £1.25 Extra Roasties £4

Desserts & Cheese

Sticky toffee pudding, salted miso toffee sauce, vanilla ice cream, candied pecan nuts £9.5

Treacle tart, glazed fig, clotted cream, honeycomb £9.5

(vegan) Chocolate fudge cake, coconut ice cream, coconut flakes £9.5

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

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

Black Truffle Cheddar : Oxford Blue : French Brie

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