

# Eight Bells Menu

**Reservations are recommended (01386) 840371**

## To Start

Home-made Soup served with Campagrain Bread & Butter £5.25

Deep-fried Breaded Whitebait served with Garlic & Saffron Aioli, Campagrain Bread and a small dressed Salad £6.95

Smooth Chicken Liver Parfait served with Eight Bells Chutney, dressed Leaves and toasted Campagrain Bread £6.95

Home-made spicy Meatballs with Spaghetti and a rustic Tomato Sauce £6.95

Goat's Cheese, Leek & Red Onion Quiche with Tomato Chutney and a dressed Rocket Salad £6.95

## Main Courses

A Prime 10oz British Rib-Eye Steak served with Home-cut Chips, sauteed Mushrooms, grilled Tomato and topped with Stilton Butter £19.95

An individual 'Toad in the Hole' – with a duo of Mr. Lashford's Sausages and a Grain Mustard & Cider Sauce and seasonal Vegetables £13.00  
*(cooked to order, so please allow a minimum of 25 minutes)*

Traditional Fish and Chips – Fillet of Cod deep-fried in our own Hook Norton Beer & Yeast Batter and served with Home-cut Chips, Garden Peas and home-made Tartare Sauce £13.50

Supreme of Chicken wrapped in Parma Ham served on Lyonnaise Potatoes with a Mushroom & Tarragon Cream Sauce and served with seasonal Vegetables £14.50

Baked Salmon with crushed New Potatoes, Red & Yellow Pepper Essence and a crisp Side Salad £14.00 *(ask for an 'undressed' salad for a healthier option!)*

Roasted Butternut Squash & Tomato Risotto topped with a soft Poached Egg and garnished  
with home-made Root Vegetable Crisps £12.75

*Also see our Specials Board in the Bar and our Prix Fixe Menu*

## Side Orders (per portion):

Home-cut Chips £2.85    Cheesy Hand-cut Chips £3.45    Sauteed Mushrooms £2.85  
Home-made Crispy Battered Onion Rings £2.85    Campagrain Bread & Butter £1.50

Cheesy Garlic Bread £2.85    Mixed Dressed Salad £3.75    Seasonal Vegetables £3.75

***High Chairs and a Menu for Children under 10 years are also available – please ask***

***Dogs allowed in the BAR only and must be well-controlled and kept on a lead at all times***

## **Home-Made Puddings all at £6.00**

Lemon Posset served with Red Berry Coulis & home-made Shortbread

Mr Hawker's Sticky Toffee Pudding served with Butterscotch Sauce  
and Vanilla Ice Cream

Dark Chocolate Crème Brulee

Apple & Cinnamon Sponge Pudding with home-made Custard

A Duo of Ice-Cream served in a Brandy Snap Basket - *please ask for flavours*

A selection of fine British Cheeses served with Water Biscuits and  
home-made Quince Jelly £7.50

Our Dessert Wine - 2006 Chateau Fayau, Cadillac, Bordeaux  
Half bottle £18.50 /125ml Glass £6.50

## **Lunchtime Ciabatta Sandwiches – all at £7.25**

*Hearty Sandwiches served on Ciabatta Bread and served with a  
dressed Salad garnish or French Fries – for an extra £2.85 you can have both!*

Mildly-spiced Cajun Chicken Mayonnaise & Salad

Rare Roast Topside of British Beef with Rocket Leaves & Horseradish

(v) Mature Cheddar and Onion Mayonnaise

Open & toasted with Tuna, Mayonnaise & Sweet Corn with melting Gruyere

Home-cooked Honey & Mustard-glazed Ham with Coleslaw

Open & toasted with Smoked Salmon & Scrambled Eggs

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**Food Service Times**

Monday-Thursday; Lunch from 12 noon – 2 p.m, Dinner from 6.30 p.m- 9 p.m

Friday & Saturday; Lunch from 12 noon -2.30 p.m, Dinner from 6.30-9.30 p.m

Sunday; Lunch from 12 noon - 2.15 p.m, Dinner from 6.30 p.m -8.45p.m