

Eight Bells Prix Fixe Menu

***Served Lunchtime Monday – Friday and Dinner Monday –
Thursday***

1 Course - £9.95

2 Courses - £12.95

3 Courses - £15.95

(This Menu cannot be 'mixed and matched' with our Main Menu or Specials)

To Start

(v) Homemade Soup served with Campagrain Bread & Butter
Smooth Chicken Liver Parfait served with Campagrain Bread and
Eight Bells Chutney

Cheese & Spring Onion Fritters with a Sweet Chilli Dipping Sauce
'Butterflied' Sardines, pan-fried in Garlic & Parsley Butter served with
Campagrain Bread & Butter

Ham & Mushroom Frittata served with a Salad Garnish

Main Courses

8oz Gammon Steak served with 'Rumbledy-thump' potatoes, topped with
a Poached Egg and served with Garden Peas

An individual Fish Pie topped with creamy Mash and served with Garden
Peas

Beef & Guinness Casserole with Rosemary & Garlic Dumplings

Creamy Chicken Pasanda served with Basmati Rice and a warm Chapati

(v) Fresh Tagliatelle with Mushrooms and Spinach in Tomato & Basil Sauce,
topped with Parmesan Shavings

Homemade Puddings

Apple & Cinnamon Sponge Pudding with fresh Custard

A Duo of Ice Creams – ask for today's flavours

Lemon Posset with Red Berry Coulis

A selection of fine British Cheeses served with Water Biscuits and
Home-made Quince Jelly (*£2.50 supplement*)