

Sunday at the Eight Bells

**Lunch is served from 12 noon – 2.15 p.m. and Dinner from 6.30 p.m. – 8.45 p.m.
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 & Sun-dried Tomato Quiche with Tomato Chutney and
a dressed Rocket Salad £6.95

Main Courses

- Roasted Topside of English Beef served with Yorkshire Pudding, Roasted and Mashed
Potatoes, Seasonal Vegetables and Red Wine Gravy £13.50
Roasted Loin of Gloucestershire Old Spot Pork served with Stuffing, Apple Sauce,
Roasted and Mashed Potatoes, Seasonal Vegetables and Red Wine Gravy £13.50
A duo of Mr. Lashford's Sausages with creamy Mash, a Grain Mustard & Cider Sauce
and topped with home-made Onion Rings £13.00
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

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

Homemade Puddings - £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
Homemade Quince Jelly £7.50

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