

# Dinner Menu

## Starters

Homemade Soup, bread & butter (V)(VGO) ask for allergens	£6.45
Heritage Tomato, Buffalo Mozzarella, Basil Pesto (V)(GF)7,13,14	£7.85
Brown Crab & Crayfish Linguine, cherry tomatoes, parsley oil 1,2,3,5,7,8,13	£9.25
Steak Tartare, capers, gherkins, shallots, cured egg yolk, crostini 1,2,4,9,13	£9.95
Smoked Mackerel Rillettes, toasted sourdough, pickled cucumber (GFO) 1,2,5,7,9,13	£8.75

## Mains

Prime 30-day aged 8oz British Sirloin Steak, roasted tomato, portobello mushroom, hand-cut chips (add peppercorn sauce @ £2.95) (GFO)17,9,15	£26.95
Prime British Pork Steak – marinated in thyme & garlic with fries, pickled vegetables, mixed leaves, chimichurri (GF) 1,9,13	£16.95
Eight Bells Burger – 6oz Herefordshire short rib beefburger, Monterey Jack cheese, bacon jam, sundried tomato, cos lettuce, red onion, Cotswold relish, fries 2,9,13,12,7,4	£16.75
Chicken & Bacon Shortcrust Pastry Pie, mash, savoy cabbage, carrots, gravy 1,2,4,7,9,13	£15.95
Traditional Cod Fillet deep-fried in our own beer batter – hand-cut chips, tartare, garden peas (GFO)2,4,5,9,13	£16.95
Brown Crab & Crayfish Linguine, cherry tomatoes, parsley oil 1,2,3,5,7,8,13	£18.95
Spiced Oriental Chickpea Burger – sun-blushed tomato, cos lettuce, marinated onion, pink ginger, fries, salad (V)(VGO)1,2,4,7,9,12,13	£14.95
Japanese Katsu Curries – with jasmine rice, mixed leaves, pickled vegetable salad:	
- Crispy King Prawns 2,5,12,15 £18.95	- Crispy Chicken 2,12,15 £16.45
- Mixed Vegetables (VG) 2,12,15	£15.25

## Salads

Chicken Caesar Salad: grilled chicken breast, cos, anchovies, croutons, parmesan (GFO) 2,4,5,7,9,13	£15.95
Heritage Tomato, Buffalo Mozzarella, Basil Pesto (V)(GF)7,13,14	£13.95

<i>Sides</i> Hand-cut chips	£3.95	Hand-cut chips, truffle, parmesan 2,7	£4.95
Skinny fries	£3.45	Caesar salad (GFO) 2,4,5,7,13	£4.95
House salad (V)9,13	£3.95	Seasonal vegetables (V)	£3.95
Bread, butter, balsamic, oil (V)(VG)(GFO) 2,13	£2.45		

### Allergens: please let us know before ordering

1 celery / 2 cereals/gluten / 3 crustaceans / 4 eggs / 5 fish / 6 lupin / 7 milk / 8 molluscs / 9 mustard / 10 tree nuts  
11 sesame / 12 soybeans / 13 sulphur dioxide / 14 peanuts  
V, vegetarian / VG, vegan / VGO, vegan option / GF, gluten free / GFO, gluten free option

## *Pudding, Ice Cream, Cheese*

Lemon Cheesecake, brandy snap, raspberries 2,7	£7.95
Warm Chocolate Brownie, mixed berry compote, vanilla ice cream (V) 2,4,7	£7.95
Sticky Toffee Pudding, toffee sauce, vanilla ice cream (V) 2,4,7	£7.95
A Trio of Ice Creams & shortbread (V)(GFO) 2,4,7,10 (Vanilla, Strawberry, Chocolate)	£6.85
Vanilla Ice Cream, fruit compote & crushed walnuts (V)(VGO) 4,7,10	£6.95
Cheese Plate: three quality cheeses (ask for today's selection) - with celery, grapes, chutney & crackers 1,2,7	£8.75


Taylor's LBV Port £4.85 - perfect with cheese  
Dessert Wine - A Growers Touch Botrytis Semillon, Australia  
50ml @ £5.95/half bottle @ £22.95

## *Hot drinks*

Ground Coffee £2.95	Espresso £2.95
De caff (cafetiere) £3.25	Double Espresso £3.25
Cappuccino £3.25	Hot Chocolate £3.25
Latte £3.25	Floater Coffee £3.85

Pot of English Breakfast Tea £2.95  
Green/Peppermint/Red Berry/Camomile/Earl Grey/De caff Tea £3.10  
Liqueur Coffee (e.g. Jameson's/Tia Maria/Baileys/Cointreau/Courvoisier) £7.95

100% of gratuities go to our staff and are at your discretion.  
Table reservations are highly recommended -ask at the bar or call us on 01386 840371  
For group bookings of 10 and above please drop us an email.  
We are a dog friendly pub - dogs are allowed in the bar area on a lead please.  
Follow us on social media :-

 @eightbellsinn     eightbellsinn

[www.eightbellsinn.co.uk](http://www.eightbellsinn.co.uk)  
[info@eightbellsinn.co.uk](mailto:info@eightbellsinn.co.uk)

## *Food Service*

### *Times:*

## *Lunch*

Mon - Fri 12 -2pm  
Sat 12 - 2.30pm  
Sun 12.30-7.30pm

## *Dinner*

Mon - Sat 6 - 9pm  
Sun 12.30-7.30pm

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