# Lunch Menu

#### Starters

Homemade Soup, bread & butter (V) (VGO) ask for allergens	£6.45
Heritage Tomato, Buffalo Mozzarella, Basil Pesto (V) (GF)7,15,14	£7.85
Brown Crab & Crayfish Linguine, cherry tomatoes, parsley oil 123,5,7,8,15	£9.25
Smoked Mackerel Rillette, toasted sourdough, picked cucumber (GFO) 1,25,7,9,13	£8.75
Mains	
Prime British Pork Steak – marinated in thyme & garlic with fries, pickled vegetables, mixed leaves, chimichurri (GF) 1915  Eight Bells Burger – 60z Herefordshire short rib beefburger, Monterey Jack cheese,	£16.95
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) 2,45,913	£16.95
Brown Crab & Crayfish Linguine, cherry tomatoes, parsley oil 123,578,13	£18.95
Spiced Oriental Chickpea Burger – sun-blushed tomato, cos lettuce, marinated onion,	
pink ginger, fries, salad (V) (VGO) 1,2,47,9,12,13 Japanese Katsu Curries – with jasmine rice, mixed leaves, pickled vegetable salad:	£14.95
11/ 1 1/11/1	£16.45
Salads	

Chicken Caesar Salad: grilled chicken breast, cos, anchovies, croutons, parmesan (GFO) 245,7913

Heritage Tomato, Buffalo Mozzarella, Basil Pesto (V) (GF) 7,13,14 £13.95

### Freshly Baked Ciabatta Sandwiches

Served with homemade coleslaw & tortilla crisps

Grated Mature Cheddar with apple & ale chutney (V) 1,2,7,9,13	£7.95
Warm Bacon, Brie & Cranberry sauce 2,7,13	£8.45
Smoked Scottish Salmon, cream cheese & pickled cucumber 1,2,5,7,9,13	£8.95
Grilled Halloumi, Hummus & lettuce (V) 2,7,13	£8.45

Sides Hand-cut chips £3.95 Hand-cut chips, truffle, parmesan 2,7 £4.95 £4.95

Skinny fries £3.45 Caesar salad (GFO) 2,45,7,13 £3.95 Seasonal vegetables (V) £3.95 House salad (V) 9.13

> £2.45 Bread, butter, balsamic, oil (V)(VG)(GFO)213

#### 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 sulpher 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

Taylors 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
De caff (cafetiere) £3.25
Cappuccino £3.25
Latte £3.25

Espresso £2.95

Double Espresso £3.25 Hot Chocolate £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 – well-behaved dogs are allowed in the bar ~ on a lead please.

Follow us on social media: ~

**f**@eightbellsinn

eightbellsinn

www.eightbellsinn.co.uk 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 – 9 pm Sun 12.30 -7.30pm

Allergens: please let us know before ordering