

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
Smoked Mackerel Rillette, toasted sourdough, pickled cucumber (GFO) ^{1,2,5,7,9,13}	£8.75
Confit Hoisin Duck, iceberg lettuce and pomegranate salad, crispy egg noodles ^{1,2,4,11,12,13}	£8.95

Mains

Prime 30-day aged 8oz British Sirloin Steak, roasted tomato, portobello mushroom, hand-cut chips (add peppercorn sauce @ £2.95) (GFO) ^{1,7,9,13}	£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 (GF) ^{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 ^{2,3,12,13} £18.95	- Crispy Chicken ^{2,12,13} £16.45
- Mixed Vegetables (VG) ^{2,12,13} £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

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
'Deconstructed' Vanilla Cheesecake, Strawberries, Hazelnut praline (GF)(V) ^{7,10,15}	£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 (GFO) ^{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.
Eight Bells Gift vouchers available at the bar.
Follow us on social media :-

 @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 - 9pm
Sun 12.30-7.30pm

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