

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

Traditional Roast Dishes

Topside of British Beef, homemade Yorkshire pudding, roasted and mashed potatoes, roast carrot and parsnip, cabbage, gravy (GFO) 2,4,7,9,13	£16.95
Loin of local Pork, apple sauce, crackling, roasted and mashed potatoes, roast carrot, roast parsnip, cabbage, gravy (GFO) 4,7,9,13	£16.95
Nut Roast, mashed and roast potatoes, carrot and parsnip, cabbage, gravy (V) 1,2,4,6,9,10,13,14	£14.45

Mains

Chicken & Bacon Shortcrust Pastry Pie, mash, savoy cabbage, carrots, gravy 1,2,4,7,9,13	£15.95
Brown Crab & Crayfish Linguine, cherry tomatoes, parsley oil 1,2,3,5,7,8,13	£18.45
Traditional Cod Fillet deep-fried in our own beer batter - hand-cut chips, tartare, garden peas (GFO) 2,4,5,9,13	£16.95
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	£15.45
Heritage Tomato, Buffalo Mozzarella, Basil Pesto (V)(GF) 7,13,14	£13.95

Sides

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.
Follow us on social media :-

 @eightbellsinn  eightbellsinn

www.eightbellsinn.co.uk
info@eightbellsinn.co.uk

Food Service - All Day 12.30 - 7.30 p.m.

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