

Lunch Menu

Monday – Friday 12-2pm/ Saturday 12-2.30pm

Starters

Homemade Soup, bread & butter (<i>v, vg, gfo</i>)	£6.95
Chicken Liver Parfait, red onion marmalade, brioche, shallot & red wine butter	£8.75
Smoked Scottish Salmon, potato salad (<i>gf</i>)	£8.95
Goat's Cheesecake, Bloody Mary jelly, Heritage tomato, olive tapenade, balsamic gel	£8.95
Wild Mushroom Linguine, tarragon, pangrattato, rocket, truffle oil (<i>v, vgo</i>)	£8.95 / £16.45
(add chicken to your linguine starter £1.50 / or main £3)	

Mains

Eight Bells Beef Burger, bacon jam, Monterey Jack cheese, Cotswold relish, cos lettuce, gherkin, marinated red onion, sesame brioche bun, fries (<i>gfo</i>)	£17.85
An Individual Chicken & Mushroom pastry pie, mash, cabbage, carrots, red wine gravy	£16.95
Traditional Cod Fillet deep-fried in beer batter, hand-cut chips, tartare sauce, peas (<i>gf</i>)	£17.85
Oriental-style Chickpea Burger on sourdough ciabatta, sun blushed tomato, cos lettuce, marinated onion, pickled ginger, ~ served with fries and a house salad (<i>v, vg</i>)	£16.45
Chicken Caesar Salad: chicken breast, cos lettuce, anchovies, croutons, parmesan (<i>gfo</i>)	£17.45
Feta & sweet pickled Beetroot salad, mixed leaves, orange, radish, pine nuts, French dressing (<i>v, vgo, gf</i>)	£16.45
Japanese Katsu Curries ~ with jasmine rice, mixed leaves, pickled vegetable salad with:	
- Crispy King Prawns	£19.95
- Crispy Chicken	£17.95
- Mixed Vegetables (<i>vg</i>)	£16.95

Sourdough Ciabatta Sandwiches -- Served with mixed leaves & tortilla crisps

Grated Mature Cheddar with apple & ale chutney (<i>v</i>)	£8.75
Warm Bacon, Brie & Cranberry sauce	£9.45
Coronation Chicken	£9.45
Chickpea Fritters, Hummus & lettuce (<i>vg</i>)	£9.45

Sides

Hand-cut chips	£4.95	Hand-cut chips, truffle oil, parmesan	£5.45
Skinny fries	£3.95	Side of Caesar salad	£4.95
House salad	£4.65	Seasonal vegetables	£4.65
Bread, butter, balsamic, oil		£3.45	

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)	£8.45
Sticky Toffee Pudding, toffee sauce, vanilla ice cream (v)	£8.45
Lemon Meringue Pie, raspberry sorbet	£8.25
A Trio of Ice Creams & shortbread - Vanilla, Strawberry & Chocolate (v, gfo)	£7.25
Vanilla Ice Cream, fruit compote & crushed walnuts (v, vgo, gf)	£7.95
Cheese Plate: three quality cheeses (ask for today's selection) - with celery, grapes, chutney & crackers (gfo)	£9.45

Gluten free and dairy free shortbread and crackers are available – please ask your server.

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 area on a lead please.

Eight Bells Gift vouchers available at the bar.

Follow us on social media :-

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info@eightbellsinn.co.uk

Allergen Information

Soup 1,13 Chicken parfait 1,2,4,7,9,12,13 Smoked salmon 5,7 Mushroom linguine 1,2,7,13 Goat's cheesecake 1,2,7,12,13 Burger 1,2,4,5,7,9,11,12,13 Oriental burger 1,2,4,7,9,12,13 Pie 1,2,4,6,7,9,13 Traditional Cod Fillet 4,5,9,13	Katsu Curries -King Prawns 2,3, -Crispy Chicken 2,12,13 -Mixed Vegetables 2,12,13 Chicken Caesar Salad 2,4,5,7,9,13 Feta & Beetroot Salad 1,7,9,10,12,13 Truffle chips, parmesan 2,7 Caesar salad 2,4,5,7,13 House salad 9,13 Bread, butter, balsamic, oil 2,13	Brownie 2,4,7 Sticky Toffee Pudding 2,4,7 Lemon meringue 2,4,7,13 Ice Creams & shortbread 2,7,10 Ice Cream, fruit compote 7,10 Cheese Plate 1,2,7 Cheddar sandwich 1,2,7,9,13 Bacon, brie, cranberry 2,7,13 Coronation chicken 1,2,4,7,9,12,13 Chickpea sandwich 1,2,7,12,13
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