



Festive Sundays

The Eight Bells Chipping Campden

Starters

Winter root vegetable and lentil soup, warm bread & butter	GF, VG	£6.95
Butternut squash, beetroot, goats cheese salad, mixed leaves, pine nuts, French dressing	GF, V, VG -without goats cheese	starter £8.25 main £16.95
Beetroot-cured salmon gravadlax, textures of beetroot, fennel, horseradish	GF	£9.25
Ham hock terrine, piccalilli, apple, bread	GFO	£8.45
Butternut squash, goat's cheese and sage risotto		starter £8.25 main £16.95
		<i>(add chorizo £1.50/£3)</i>

Mains

Roast turkey breast, stuffed turkey leg, roast and mashed potatoes, carrot, parsnip, braised red cabbage, gravy, pigs in blankets	GFO	£18.95
28-day aged sirloin of Herefordshire beef, homemade Yorkshire pudding, roast & mashed potatoes, roast carrot, parsnip, cabbage, gravy	(GF)	£21.45
Homemade nut roast, roasted and mashed potatoes, carrot, parsnip, braised red cabbage, gravy	V	£17.95
*Vegan option available on request		
Braised lamb shoulder, creamy mashed potato, tenderstem broccoli, roasted carrots, red wine gravy	GF	£23.95
Pan-fried fillet of seabass, sweetcorn and mussel chowder, herb oil	GF	£20.95
Traditional cod fillet deep-fried in beer batter, hand-cut chips, tartare sauce, garden peas	GF	£17.85
Japanese katsu curries – aromatic, warmly spiced fruity curry sauce – with jasmine rice, mixed leaves, pickled vegetable salad with:		

- Crispy king prawns £19.95

- Crispy chicken £17.95

- Mixed vegetables VG £16.95

Side orders

Hand-cut chips GF £4.95

Skinny fries GF £3.95

Seasonal vegetables V £4.65

Hand-cut chips, truffle, parmesan V £5.45

House salad V £4.65

Bread, butter, balsamic, oil GFO £3.45

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream V	£8.95
Christmas pudding, crème anglaise, candied peel	£7.95
Chocolate torte, orange and Cointreau gel, orange sorbet V	£8.95
A trio of ice creams & shortbread – vanilla / strawberry / chocolate GFO, V	£7.25
Vanilla ice cream, fruit compote and crushed walnuts GFO, V, VGO	£7.95
Cheese: three quality cheeses ~ with celery, grapes, chutney & crackers GFO, V	£9.45

100% of gratuities go to our staff and are totally at your discretion
 Table reservations are highly recommended – book on-line via our website
 For bookings of 7+ above please drop us an email via the website
 Dogs are allowed in the bar area on a lead please
 Eight Bells gift vouchers available at the bar or email us
 Follow us on social media :-

 @eightbellsinn  eightbellsinn info@eightbellsinn.co.uk

Allergens & Intolerances

Please note that not all ingredients are listed on our menus.

All our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. Due to the risk of cross contamination, we are therefore unable to guarantee the absence of traces of allergens. If you have particular dietary requirements or intolerances to allergens, it is important that you advise us before ordering.

Gluten free – GF, Gluten free option – GFO, VG – Vegetarian, V – Vegan, VGO – Vegan option



Winter soup	1,2,12,13	Turkey roast	1,2,9,12,13	Sticky toffee pudding	2,4,7
Salmon gravadlax	5,7,9,12,13	Nut roast	1,2,4,9,10,12,13,14	Christmas pudding	2,4,7,13
Ham hock terrine	1,2,9,12,13	Roast Beef	2,4,7,9,13	Chocolate torte	2,4,7,13
Butternut squash risotto	1,2,7,12,13	Seabass	1,3,5,7,8,9,12,13	Trio of ice cream	2,7,10
		Butternut squash salad	1,7,9,10,12,13	Ice cream fruit compote	7,10
		Fish & chips	4,5,9,13	Cheese	1,2,7
		Prawn katsu	2,3, 12,13		
		Chicken katsu	2,12,13		
		Vegetable katsu	2,12,13		