

Menu

Eight Bells, Chipping Campden

Starters

Homemade Soup, bread & butter	V, VG, GFO		£6.95
Butternut squash, beetroot, and goat's cheese salad, mixed leaves, pine nuts, French dressing	GF, V, VG -without goat's 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 <i>(add chorizo to your risotto starter £1.50/main £3)</i>		starter £8.25	main £16.95

Mains

30-day aged 8oz British sirloin steak, roasted tomato, portobello mushroom, hand-cut chips (add peppercorn sauce @ £2.95)	GF		£26.95
Eight Bells Beef Burger, bacon jam, Monterey Jack cheese, Cotswold relish, cos lettuce, gherkin, marinated red onion, sesame brioche bun, fries	GFO		£17.85
An individual Chicken & Mushroom short-crust pastry pie, mash, cabbage, carrots, red wine gravy			£16.95
Traditional Cod Fillet deep-fried in beer batter, hand-cut chips, tartare sauce, peas	GF		£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	V, VG		£16.45
Chicken Caesar Salad: chicken breast, cos lettuce, anchovies, croutons, parmesan	GFO		£16.95
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	

Sides

Hand-cut chips	GF	£4.95	Hand-cut chips, truffle, parmesan	V	£5.45
Skinny fries	GF	£3.95	Curly cajun spiced fries		£5.45
House salad	V	£4.65	Caesar salad side	GFO	£4.95
Seasonal vegetables	V	£4.65	Bread, butter, balsamic, oil	GFO	£3.45

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream v	£8.95
White chocolate & passion fruit cheesecake, mango sorbet	£8.95
Chocolate torte, orange and Cointreau gel, kumquat, 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 :-

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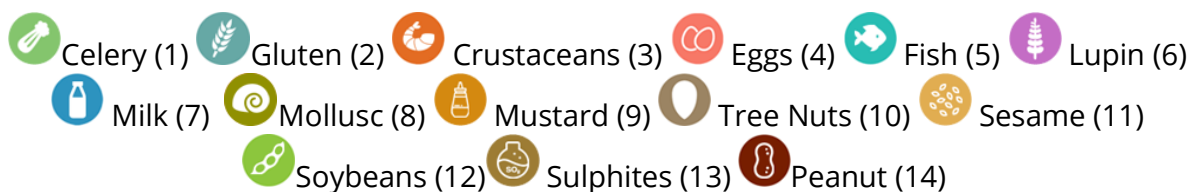
info@eightbellsinn.co.uk

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



Soup	1,2,12,13	Sirloin Steak	1,7,9,13	Sticky toffee pudding	2,4,7
Butternut squash salad	1,7,9,10,12,13	Beef Burger	1,2,4,5,7,9,11,12,13	Chocolate torte	2,4,7,13
Salmon gravadlax	5,7,9,12,13	Chicken Pie	1,2,4,6,7,12,13	Trio of ice cream	2,7,10
Ham hock terrine	1,2,9,12,13	Cod fish & chips	4,5,9,13	Ice cream fruit compote	7,10
Butternut squash risotto	1,2,7,12,13	Oriental burger	1,2,4,7,9,12,13	Cheese	1,2,7
		Chicken Caesar salad	2,4,5,7,9,13	Cheesecake	2,7,13
		Prawn katsu	2,3, 12,13		
		Chicken katsu	2,12,13		
		Vegetable katsu	2,12,13		
		Truffle chips	2,7		
		Side Caesar salad	2,4,5,7,13		
		House salad	9,13		
		Bread & butter	2,13		
		Curly cajun fries	1,2,9,11,12		