

SUNDAY MENU

Served 12 noon – 8.30 p.m.

Starters

Homemade Soup, bread & butter (<i>v, vg, gfo</i>)	£6.95
Butternut squash, beetroot & goat's cheese salad, mixed leaves, pine nuts. French dressing (<i>g/f, v, vg</i> – without goat's cheese)	starter £8.25 / main £16.95
Beetroot-cured salmon gravadlax, textures of beetroot, fennel, horseradish (<i>gf</i>)	£9.25
Ham hock terrine, piccalilli, apple, bread (<i>gfo</i>)	£8.45
Butternut squash, goat's cheese & sage risotto	starter £8.95 / main £16.95

(add chorizo to your risotto starter £1.50 / or main £3)

Traditional Roast Dishes

28-day aged Sirloin of Herefordshire Beef, homemade Yorkshire pudding, roasted and mashed potatoes, roast carrot and parsnip, cabbage, gravy (<i>gf</i> – no Yorkshire pudding)	£21.45
Loin of local Pork, apple sauce, crackling, mash, roast potatoes, roast carrot & parsnip, cabbage, gravy (<i>gf</i>)	£19.95
Our own Nut Roast, mash, roast potatoes, carrot, parsnip, cabbage, gravy (<i>v, vgo</i>)	£17.95

Mains

Individual chicken & mushroom shortcrust 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
Chicken Caesar Salad: chicken breast, cos lettuce, anchovies, croutons, parmesan (<i>gfo</i>)	£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	£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

Sticky Toffee Pudding, toffee sauce, vanilla ice cream (v)	£8.45
Chocolate torte, orange & Cointreau gel, kumquat, orange sorbet	£8.95
White chocolate & passion fruit cheesecake, mango sorbet	£8.95
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 – 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

Butternut squash salad
1,7,9,10,12,13

Gravadlax 5,7,9,12,13

Ham hock terrine 1,2,9,12,13

Butternut squash risotto
1,2,7,12,13

Roast Beef 2,4,7,9,13

Roast Pork 4,7,9,13

Nut Roast 1,2,4,6,9,10,13,14

Pie 1,2,4,6,7,12,13

Traditional Cod Fillet 4,5,9,13

Chicken Caesar Salad 2,4,5,7,9,13

Katsu Curries

-King Prawns 2,3,

-Crispy Chicken 2,12,13

-Mixed Vegetables 2,12,13

Truffle chips, parmesan 2,7

Caesar salad 2,4,5,7,13

House salad 9,13

Bread, butter, balsamic, oil 2,13

Torte 2,4,7,13

Sticky Toffee Pudding 2,4,7

Cheesecake 2,7,13

Ice Creams & shortbread 2,4,7,10

Ice Cream, fruit compote 4,7,10

Cheese Plate 1,2,7

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