

The Blue Bell Inn

Autumn Sundays: Sample Menu

Two courses - £19.50, Three courses - £24.00

Starters

- Curried sweet potato soup, granary loaf (v,ga)
- Creamy wild mushrooms, confit garlic, spinach, sour dough bruschetta (v,ga)
- Breaded black pudding, pea purée, crispy bacon
- Marinated heritage tomato & salami bruschetta, dressed leaves
- King prawn, sweetcorn, chilli & parsley fishcake, dressed leaves, tartare sauce
- Goat's cheese, pine nut & red grape salad, aged balsamic (v,g)
- Roasted butternut squash, blue cheese & sage arancini, sage oil buttered leeks (v)

Roasts & Grills

Our roasts are served with duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, roasted roots

- Slow roasted striploin of Hereford beef (35 day), Yorkshire pudding (ga) *(this dish carries a £1.50 supplement)*
- Roast pork loin, garlic & herb stuffing, Symonds cider apple sauce, crackling (ga)
- The Blue Bell Roast - Beef, chicken & pork, Yorkshire pudding, garlic & thyme stuffing (ga) *(this dish carries a £3 supplement)*
- Honey roast ham, home-cut chips, fried duck egg, our pineapple chutney, dressed salad (ga)
- Rigatoni, smoked cheddar, truffle oil, shredded ham, garlic ciabatta
- Pumpkin, shallot, lentil Cottage pie, seasonal greens (v,g)
- Blue Bell burger, seeded brioche bun, tomato relish, skinny fries, our coleslaw, onion ring (ga)
- 6oz Aberdeen Angus fillet steak, roasted flat mushroom, skinny fries, mustard béarnaise *(£10.50 supplement)*

Lovely stuff for two to share...

- Roasted Hereford Chateaubriand (35 day) for two to share, Yorkshire pudding, hot horseradish sauce, dripping roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & parsnip *(£7 supplement per person)*
- Surf & Turf to share: 20oz T-bone steak (35 day aged), scampi, fries, green salad, peppercorn sauce *(£6 supplement pp)*
... when they're gone they're gone, sorry folks!

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Fish & Chips: sustainably caught, beer battered fish, garden pea purée, home cut chips, chunky tartare
- Grilled mackerel fillets, spicy ratatouille, crushed new potatoes, crispy rocket (g)

Kids

- Most of our menu can be shrunk for smallest of appetites:*
- Kids fish & fries, Heinz baked beans or garden peas £7.50
- Kids scampi & fries, Heinz baked beans or garden peas £7.50
- Kids chicken goujons & fries, Heinz baked beans or garden peas £7.50
- Baby roasts for the little people – chicken, pork or beef (ga) *1/2/3 courses £7.50/£10.50/£13.50*

Desserts

- Apple, pear & cranberry crumble, vanilla ice cream (v)
- Grilled stone fruits, toasted tea-loaf, clotted Chantilly cream (v)
- Pear & cinnamon pasty, clotted cream ice cream
- Chocolate & toffee tart, toffee ice cream, homemade honeycomb
- Selection of Jude's ice creams & sorbets
- For the kids – ice cream in a cone *(£1.95)* or chocolate covered frozen bananas *(£2.50)* (v)
- British farmhouse cheeseboard: *choose three from*
- Vintage Lincolnshire Poacher, Fowler's Original Sage Derby, Golden Cross goat's cheese, Baron bigod brie, Sparkenhoe Blue *(£2.50 supplement)*

*Fish may contain bones. Dishes may contain nuts or nut traces. Any weights are shown as uncooked.
(v) Suitable for vegetarians. (g) Gluten free. (ga) Gluten free adaptable. Our staff receive 100% of any tips given.*