

Autumn Sundays: Sample Menu

Two courses - £18.50, Three courses - £23.50

Starters

- Curried sweet potato soup, granary loaf (v,ga)
- Grilled asparagus, Parma ham, mustard hollandaise (g)
- Salt 'n' pepper crispy squid, lemon & lime mayonnaise, rocket (*available as a main course with skinny fries*)
- 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)
- Pea, leek & Old Winchester arancini, tomato & basil sauce, pea shoots (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)
 - Roasted Hereford Chateaubriand (35 day) for two to share, Yorkshire pudding, hot horseradish sauce, dripping roast potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & parsnip (£6.95 supplement per person)

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 (£6.95 supplement per person)
- Surf & Turf to share: 20oz T-bone steak (35 day aged), scampi, fries, green salad, peppercorn sauce (£5.95 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

Kids

Most of our menu can be shrunk for smallest of appetites: 1/2/3 courses £7.50/£10.50/£13.50

- Kids fish & fries, Heinz baked beans or garden peas
- Kids scampi & fries, Heinz baked beans or garden peas
- Kids chicken goujons & fries, Heinz baked beans or garden peas
- Baby roasts for the little people – chicken, pork or beef (ga)

Desserts

- Apple, pear & cranberry crumble, vanilla ice cream (v)
- Grilled stone fruits, toasted tea-loaf, clotted Chantilly cream (v)
- Pear & cinnamon granola crumble, clotted cream ice cream
- Chocolate & toffee tart, toffee ice cream, homemade honeycomb
- Selection of Thaymar ice creams & sorbets
- For the kids – ice cream in a cone (£1.95) or chocolate covered frozen bananas (£2.00) (v)
- British farmhouse cheeseboard: *choose three from*
Tunworth, Cropwell Bishop Stilton, Golden Cross goat's cheese, Mrs Kirkham's Lancashire, Sparkenhoe Red Leicester (£2.50 supplement)