

# The Blue Bell Inn

## Late Summer

**SANDWICHES** available mid-week lunches and 12-5pm Saturday

### Pizza from the Wood Oven

We've got an amazing wood fired oven, you can see it in the dining room. We cook all sorts of lovely things in it...

Here are a few pizzas and there's plenty more to choose from the oven over there ➡ ➡ ➡ ➡ ➡ ➡

#### ARTISAN PIZZA

*Dough: English Windrush flour, rapeseed oil*

*Cheeses: Alham English mozzarella, Belton Red Leicester*

*Tomatoes: we'd love them to be British but they're not cutting it so we use Italian*

*We serve our pizzas with Old Winchester, a Parmesan style cheese from... guess? (v)*

**Margarita** tomato sauce, English buffalo mozzarella, torn basil (v) £10.00

**Ham & Pineapple** Taylor's cured bacon & pulled ham hock, our famous pineapple chutney £12.00

**Salami picante**, chilli & mint, red peppers £11.50

**Chicken, smoked bacon**, anchovy, parmesan, white sauce £13.00

**Chef Luke's Pulled pork Calzone**, vintage cheddar, red pepper, BBQ sauce £14.00

**Roasted Mediterranean vegetables**, goat's cheese, herb oil £11.50

**It's mighty, it's meaty**, chicken, bacon, chorizo & pepperoni £13.25

#### Sides

Add goat's cheese, olives or roasted peppers £1 each

Add cured ham, crispy bacon, blue cheese £1.50 each

Garlic bread £2.95

Dough Balls £3.95

Kids Pizza - half the size, half the price

**Our Pizza are available to takeaway until 10pm Tuesday - Saturday (9.30pm on Mondays)**

### TRADITIONAL SUNDAY MENU

(Served on a Sunday, funnily enough)

Two courses £19, three courses £23.50  
12 - 6pm

#### CUTS & STEAKS

Deals... steals... steaks of the flamin' century

Steak Night: Thursdays 5.30 - 9.30pm

#### WHAT'S OCCURRING

Live Music: First Friday of every month.

October 5th: The Hoo Haas

#### FOOD SERVICE TIMES

Monday 12-2.30pm, 5:30-9.30pm

Tuesday 12-2.30pm, 5:30-9:30pm

Wednesday 12-2.30pm, 5:30-9:30pm

Thursday 12-2.30pm, 5:30-9:30pm

Friday 12-2.30pm, 5:30-9:30pm

Saturday 12-9.30pm

Sunday 12-6pm

Heritage salt baked beetroot, Sparkenhoe blue cheese, rocket, white or brown farmhouse, home cut chips (v)	£8.50
Our famous home made fish finger sandwich, tartare sauce, white or brown farmhouse, home cut chips	£9.50
Rare roast 35 day steak, mushroom & Stilton sauce, ciabatta, home cut chips	£10.00
Wood roasted chicken, smoked streaky bacon, garlic mayonnaise, lettuce, ciabatta, home cut chips	£9.50
Lincolnshire sausages, vintage cheddar, mushrooms, caramelised red onion ciabatta, home cut chips	£9.00

#### STARTERS & LIGHT LUNCH

Small/large

Today's soup, multi-grain cottage loaf (v,ga)	£5.25
Wood oven bread: beetroot hummus, rapeseed oil & balsamic (v)	£3.80pp
Smoked salmon gravadlax, roasted heritage beetroot, dill crème fraiche, watercress (g)	£7.00
Roasted butternut squash, blue cheese & sage arancini, sage oil buttered leeks (v) <i>(available as a main course with parsley new potatoes)</i>	£6.50/£13.00
Crispy duck leg & pancakes, cucumber & spring onion, hoisin sauce	£7.00
Steamed British mussels, garlic, basil & tomato passata, sour dough bread (ga) <i>(available as a main course with skinny fries)</i>	£7.25/£14.50
Confit chicken, artichoke & sun-blushed tomato terrine, red pepper coulis, ciabatta toasts (ga)	£6.75
Creamy wild mushrooms, confit garlic, spinach, sour dough bruschetta (v,ga)	£6.50
Pork & black pudding sausage roll, smoked apple purée, baked apple crisps	£6.75
Pan fried scallops, black pudding purée, crispy smoked bacon crisps, French beans <i>(available as a main course with home cut chips)</i>	£10/£20

#### Our Famous 'Taste of The Bell' platter

A selection of mini starters & classics (*min. two people to share*): Soups & breads; Beer battered fish; Thick cut honey & mustard roast ham; Confit chicken terrine; Smoked salmon gravadlax; Creamy wild mushrooms, confit garlic, spinach, sour dough bruschetta (v) £8.75pp

#### LATE SUMMER MAINS

Wild mushroom, chestnut, baby spinach & goat's cheese risotto, crispy shallots (v)	£12.50
Hunter's chicken: roasted chicken supreme, bacon lardons, smoked Applewood, smokey tomato sauce, truffled skin on chips (ga)	£14.00
Herb crusted Coley fillet, crushed new potatoes & samphire, creamy fish bisque (g)	£15.50
Pan fried pheasant breast, braised leg fritter, potato dauphinoise, sticky red cabbage & redcurrant jus	£17.50
Pan roast pork loin steak, spinach & wholegrain mustard mash, honeyed Chantenay carrots, brasing juices, crackling (g)	£15.50
Grilled Red Mullet fillets, black olive, sweet potato, chickpea & tomato pappardelle, herb oil	£15.50
Pan fried scallops, black pudding purée, crispy smoked bacon crisps, French beans <i>(available as a main course with home cut chips)</i>	£10/£20
Catch of the day ... please ask	£M/P
Vegan dish of the day ... please ask	£M/P
Season's best .... please ask. Showcasing the season's best meats & vegetables...	£M/P

#### Things to share...

prices stated per person

<b>Chateaubriand (35 day aged, Hereford):</b>	£23.00 pp
Our Famous 14oz Herb-crusted Chateaubriand, gratin potatoes, green beans, pepper sauce (ga)	
<b>Surf &amp; Turf:</b> 20oz Bone-in Sirloin (35 day), scampi, fries, salad, béarnaise sauce (ga)	£19.50 pp
<b>British Coastline plate:</b>	£19.50 pp
Mussels; Smoked salmon gravadlax; Beer battered haddock; Scampi; whitebait, skinny fries, tartare	

#### KITCHEN CLASSICS & STEAKS

Scampi in a basket, home cut chips, chunky tartare	£11.25
Fish & Chips: sustainably caught, ale battered fish, garden pea purée, home cut chips, chunky tartare	£13.00
Pie of the week ... please ask... our pies may take up to 20 minutes as they don't go near a microwave	£M/P
Thick cut honey & mustard roast ham, home cut chips, duck egg, homemade pineapple chutney (g)	£13.00
8oz Sirloin (35 day, Hereford), roasted plum tomato, skinny fries, béarnaise sauce, watercress (g)	£20.00
Pan fried 6oz fillet steak, vintage cheddar & garlic mash, piccolo parsnips, Diane sauce (g)	£24.50
20oz Bone-in Sirloin (35 day) grilled tomato, mushroom, home cut chips, peppercorn sauce (g)	£28.00
Blue Bell burger, toasted brioche bun, leaves, tomato, gherkin, tomato relish, slaw, onion rings, home cut chips	£11.25
<i>Add: Fried egg £1.00; Cheddar £0.75; Bacon £1.00; Cheddar &amp; bacon £1.50; Stilton £1.50; Shredded Ham £2.00</i>	

#### SIDES

Hispi cabbage & pepper	Seasonal greens	Skinny Fries/Home cut chips	£3.25
Onion rings	English side salad	Peas & bacon	
Chips & cheese	Rocket & Parmesan	Sauté potatoes & black pudding	£3.50

Please ask for full allergy information. Dishes may contain nuts or nut traces. Fresh fish, unsurprisingly, may contain bones.

Pies will be made with love and puddings may contain calories. Weights are shown uncooked.

We're only human, if we make a mistake please take time to tell us, we can help you, trip advisor can't!

Our staff receive 100% of any tips. Service is not included. (v) Suitable for vegetarians. (g) gluten free. (ga) gluten adaptable