

The Blue Bell Inn

Summer Sundays: Sample menu

Two courses - £19.50, Three courses - £24.00

Starters

- Onion & English cider soup, garlic croutons, local breads (v,ga)
- Grilled asparagus, poached egg, hollandaise, dressed rocket (v,g) *(available as a main course with new potatoes)*
- Beef tomato & grilled halloumi stack, balsamic reduction (v, g)
- Antipasti: feta, olives, salami, pepperoni, prosciutto, breads
- Crispy blanch bait, curried mayonnaise, dressed leaves
- British mussels, spicy tomato & basil sauce, dipping breads (ga)
- Breaded black pudding, pea purée, crispy bacon

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)
- Blue Bell burger, seeded brioche bun, tomato relish, skinny fries, our coleslaw, onion ring (ga)
- add: Pulled pork £2; Stilton £1.50; Fried egg £1; Cheddar or bacon £1*
- 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)

Summer Days, Wood Roasts & Salads

- 6oz fillet steak (35 day aged), Stilton, pine nut, rocket & red grape salad (g) (£6 supplement)
- Wood roasted chicken breast, dripping roast potatoes, garlic & thyme stuffing, seasonal veg, cauliflower cheese
- Sun-blushed tomato, olive & grilled halloumi salad, balsamic reduction (v)
- Grilled field mushrooms, chunky ratatouille, cous cous, feta dressing (v,g)

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
- Surf & Turf to share: 20oz T-bone steak (35 day aged), scampi, fries, green salad, peppercorn sauce (£4 per person supplement)
- 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

- Chocolate & ale cake, chocolate sauce, chocolate brownie ice cream
- Shortbread & stewed fruit parfait, homemade honeycomb
- Pineapple & coconut Pina Colada sundae (g)
- Apple & rhubarb crumble, creamy custard
- Selection of Judes ice creams & sorbets
- For the kids – ice cream in a cone (£1.95) or Chocolate covered frozen bananas (£2.50) (v)
- British farmhouse cheeseboard: water biscuits, chutney, grapes, celery. *Choose three from...*
- Tunworth, Cropwell Bishop Stilton, Golden Cross goat's, Aged Red Leicester, Norfolk White Lady (£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.*