

The Blue Bell Inn

Winter Sundays

Sample Menu: Our Sunday menu changes on a weekly basis

2 Courses - £18.50, 3 Courses - £23.50

Starters

- Spiced carrot & parsnip soup, horseradish cream granary cottage loaf (v, ga)
Deville whitebait, tartare sauce, salad
- Welsh rarebit, sour dough toast, spiced pear chutney (v)
- Smoked duck & root vegetable stew, crusty bread (ga)
- Crayfish & salmon bruschetta, dill crème fraiche, rocket
- Goat's cheese & honey mousse, soused vegetable & rocket salad, aged balsamic (v,g)
- Crispy breaded chilli chicken wings, garlic & chilli mayonnaise, dressed leaves

Roasts & Mains

Our roasts are served with duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, roasted carrot & honey roasted parsnips

- Rare roasted striploin of Hereford beef (35 day aged), Yorkshire pudding (ga) (£1.50 supplement)
- Roasted pork loin, sage & onion stuffing, apple & cider sauce, crackling (ga)
- Roasted chicken supreme, garlic & thyme stuffing, cranberry dressing (ga)
- Crispy lamb shoulder, pumpkin polenta, winter greens, blue cheese sauce
- Blue Bell burger, cheddar, pub relish, skinny fries, red cabbage coleslaw (ga)
- Rigatoni, smoked cheddar, truffle oil, shredded ham, garlic ciabatta
- Pumpkin, shallot, lentil Cottage pie, seasonal greens (v,g)
- 6oz Aberdeen Angus fillet steak, roasted flat mushroom, skinny fries, mustard béarnaise (£10.50 supplement)

Lovely stuff for two to share...

Posh roast – Oven roasted Chateaubriand (35 day aged, Hereford), cooked to your request, Yorkshire pudding, hot horseradish sauce, duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, green beans & roasted carrot (£7.95 per person supplement)... *when they're gone they're gone, sorry folks!*

Fish & Shellfish

- Scampi in a basket, skinny fries, tartare sauce, garden salad
- Dressed Devon crab, tartare sauce, dressed salad, skinny fries (g) (£2.95 supplement)
- Wild line caught Seabass, chorizo, new potato & pea salad, sun blushed tomato dressing (ga) (£3.95 supplement)
- Fish & Chips: beer battered fish, garden pea purée, home cut chips, chunky tartare

Kids

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

- 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)
- Chocolate truffle sundae, peanut brittle (v, g)
- Sticky toffee pudding, toffee sauce, Cornish clotted cream (v)
- Selection of Thaymar ice creams & sorbets (v,g)
- For the kids – Frozen chocolate covered banana (£2.00) (v,g)
- British farmhouse cheese board: water biscuits, chutney, grapes, celery, Tunworth, Cropwell Bishop Stilton, Golden Cross goat's, Aged Red Leicester (£2.25 supplement)