

The Blue Bell Inn

Mothering Sunday

Two courses - £22, Three courses - £27

March 31st 12 ~ 7pm

Today's aperitif

Elderflower fizz 🍷 Prosecco laced with St Germain elderflower liqueur £7

Starters

Curried sweet potato & roasted red pepper soup, baked sourdough (v,ga)

Lincolnshire sausage, smoked bacon & mustard sausage roll, mushroom ketchup (*available as a main course with skin-on chips*)
Warm Cropwell Bishop Stilton, apple & walnut salad, Stilton dressing (v,g) (*available as a main course with buttered new potatoes*)

Potted ham hock, leek & sun-blushed tomato, rye bread toasts, dressed frisée (ga)

Grilled smoked mackerel fillet, dill & crème fraîche potato salad, lemon dressing (g)

Warm Mediterranean cous cous, braised apricots, red pepper dressing (vegan) (*available as larger main course*)

Baked Camembert to share, pub chutneys, ciabatta toasts (v,ga)

North Atlantic Prawn cocktail, brown bread fingers, citrus & chive mayonnaise (ga)

Roasts, Grills & Bakes

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

Roasted striploin of Hereford beef (35 day aged), Yorkshire pudding, horseradish cream (ga) (£1 supplement)

Roasted pork loin, garlic & apricot sausage stuffing, apple & cider sauce, crackling (ga)

Roasted chicken breast, crispy dry-cured bacon, garlic & thyme sausage stuffing, rye bread sauce (ga)

Rosemary & garlic roasted shoulder of lamb, Yorkshire pudding, crushed minted peas & bacon (ga)

Honey & mustard roasted ham, duck egg, home cut chips, Blue Bell pineapple chutney (ga)

Vegetarian sausages, roasted new potatoes, Yorkshire pudding, roasted root vegetables, vegetable gravy (v,ga)

Posh Blue Bell burger: brioche bun, vintage cheddar, smoked bacon, tomato, gherkin, tomato relish, coleslaw, home cut chips

6oz Aberdeen Angus fillet steak (35 day aged), skinny fries, Stilton sauce, rocket, pub-dried tomato (£8 supplement)

Creamy wild mushrooms, chestnuts, parmesan & baby spinach linguini (v)

Treat Mum...

Oven roasted Hereford Chateaubriand (35 day aged), cooked to your liking,

Yorkshire pudding, hot horseradish sauce, dripping roast potatoes, seasonal vegetables, cauliflower cheese, parsnips & roasted carrots (£7 per person supplement) ... *when they're gone they're gone, sorry folks!*

Fish & Shellfish

Baked cod loin, crushed new potatoes, tenderstem broccoli, pea cream (g)

Beer battered fish & chips, garden pea purée, tartare sauce

Baked market fish in a bag, lemon, pink peppercorn & dill butter, buttered new potatoes (g)

Scampi in a basket, skinny fries, tartare sauce, garden salad

Kids £8

Most of our menu can be shrunk for the smallest of appetites

Mini 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 burger & fries, Heinz baked beans or garden peas

Mini roasts for the little people – chicken, pork or beef

Desserts

Baileys & white chocolate bread & butter pudding, creamy custard (v)

Raspberry & citrus posset, (gluten free) shortbread biscuits (v,g)

Dark chocolate brownie, mint choc chip ice cream, chocolate sauce (v)

Apple & mixed berry (gluten free) crumble, vanilla ice cream (v,g)

Selection of Jude's ice creams & sorbets (v,g)

For the kids: Jude's milk ice lollies: chocolate or vanilla (v,g) (£1.35); Frozen chocolate covered bananas (v,g) (£2.00)

British farmhouse cheese board, pub chutney: *choose three from*

Oglesfield semi-soft, Calveley Crunch cheddar, Quicques' goats,

Shropshire Blue, Winslade Camembert style (£1.50 supplement, £6.50 as a fourth course)