

LUNCH OFFER

CHOOSE ANY LUNCH DISH

WITH A SOFT DRINK* FOR 13.00

Offer available Monday to Friday | 12pm-3pm

*Upgrade to an alcoholic drink for just 2.00. Ts & Cs apply.

The Blue Bell Inn

PRIX FIXE MENUS

TWO COURSES FOR 18.50

THREE COURSES FOR 23.50

Monday to Friday | All Day

(dishes marked with ●)

SMALL PLATES

● Crispy Fried Chicken (gf) 8.75 hot chilli honey, lemon mayo	● Crispy Squid (gf) 8.50 chilli, spring onion, aioli
Cornish Mussels (gfa) 11.75 vegan 'Nduja, fennel, parsley, toasted sourdough	● Butternut Squash Soup (v) (gfa) 7.50 coconut, chilli, coriander & toasted cumin seeds, cumin scone
Whipped Vegan Feta (ve) (gfa) 8.75 dukkah, tahini, heritage beetroot, flatbread	Goat's Cheese Croquettes (v) 8.25 burnt apple purée, watercress

● Crispy Squid (gf) 8.50 chilli, spring onion, aioli	● Butternut Squash Soup (v) (gfa) 7.50 coconut, chilli, coriander & toasted cumin seeds, cumin scone
Goat's Cheese Croquettes (v) 8.25 burnt apple purée, watercress	

Pear & Cropwell Bishop Stilton Salad (v) (gf) 9.75 pecans, oak leaf, honey & lemon dressing	Crispy Pork Belly Bites (gf) 8.75 BBQ Gochujang, toasted sesame, lime
Potted Hot-smoked Trout (gfa) 8.50 horseradish crème fraîche, pickled fennel & dill, toasted sourdough	

SHARERS

Bread & Olive Board (ve) 13.75 artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip
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Baked Camembert (v) 18.75 hot chilli honey, rosemary, onion marmalade, black pepper & sourdough
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LUNCH

Served from Monday to Saturday from 12pm until 5pm. All our sandwiches are served with skin-on fries

Fish Finger Sandwich 13.50 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Grilled Chicken Sandwich 13.25 sun-blushed tomato, tarragon mayo, watercress, farmhouse bread	Chick Pea & Black Olive Tapenade Focaccia (ve) 13.25 artichoke, watercress
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Grilled Steak "Panuozzo" 13.75 Bake-to-order "pizza sandwich", provola cheese, Datterino tomatoes, rocket	Vegan "Panuozzo" (ve) 13.00 Bake-to-order "pizza sandwich", Datterino tomatoes, mushroom, artichoke, kalamata olives, rocket
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● Honey & Mustard Roast Ham (gf) 13.50 fried duck egg, triple-cooked chips, watercress	6oz Bavette Steak (gf) 13.75 roasted garlic & shallot butter, skin-on fries	● Rigatoni (ve) 13.25 vegan 'Nduja, tomato ragu, black olives, rosemary, roast garlic, crispy capers
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MAINS

Beer-battered Fish & Triple-cooked Chips (gf) 17.95 North Sea haddock, pea purée, tartare sauce	Crispy Duck Leg Confit (gf) 18.50 Puy lentils, red wine sauce, smoked bacon lardons, olive oil mash, buttered cabbage	Maple-glazed Pork Belly (gf) 14.75 crispy skin, pickled green slaw, whole-grain mustard mayo, triple-cooked chips
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Hand-raised Beef & Ale Pie 18.25 seasonal greens, thyme roasted carrot, mashed potato, gravy	Pan-fried Seabass Fillet (gf) 23.50 lobster & tarragon bisque, crayfish, buttered leeks, fondant potato	● Traditional English Pork Sausages 12.75 mashed potato, onion gravy, seasonal greens
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Moules Frites (gfa) 19.75 Cornish mussels, vegan 'Nduja, fennel & oregano, skin-on fries, toasted sourdough	Pear & Cropwell Bishop Stilton Salad (v) (gf) 13.75 pecans, oak leaf, honey & lemon dressing	Thai Red Curry (gf) (ve) 13.50 tofu, butternut squash, chilli, coriander, coconut, basmati rice, lentils, grilled broccoli
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GRILLS

● Chuck & Rib Burger 17.50 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Crispy Chicken Burger 16.75 brioche bun, tarragon mayo, iceberg lettuce, skin-on fries
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Smoked Mushroom Burger (ve) 15.75 vegan 'Nduja mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries

8oz Sirloin Steak (gf) 29.00 slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips	Peppercorn Sauce (gf) 3.00
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WOOD-FIRED PIZZA

Garlic Bread (v) 7.50 Focaccia, oregano, extra virgin olive oil	Cheesy Garlic Bread 8.25 Focaccia, fior di latte, oregano	Cheeky Garlic Bread 8.75 Focaccia, fior di latte, caramelised onion, oregano	Marinara (ve) 9.75 Tomato sauce, garlic, oregano, extra virgin olive oil	Margherita (v) 10.25 Fior di latte, tomato sauce, basil, extra virgin olive oil
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Pepperoni 12.75 Fior di latte, tomato sauce, pepperoni, extra virgin olive oil	Tuscan 14.25 Fior di latte, tomato sauce, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil	Quattro Formaggi 13.25 Fior di latte, tomato sauce, smoked provola, gorgonzola, goat's cheese	Prosciutto Crudo & Bufala 15.75 Buffalo mozzarella, Datterino tomato, Parma ham, rocket, basil, tomato sauce, extra virgin olive oil
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Capricciosa 14.25 Fior di latte, tomato sauce, cooked ham, mushroom, artichoke, kalamata olives	'Nduja 14.75 Smoked provola, tomato sauce, 'nduja sausage, pancetta, rosemary roasted potato	Vegana (ve) 13.75 Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket
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Add for 2.25: Mushroom (ve) • Artichoke (ve) • Kalamata Olive (ve) • Caramelised onion (ve) • Smoked Provola (v) • Datterino Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve)
Add for 2.75: Fior di latte (v) Add for 3.25: Pepperoni • Friarielli (ve) • Gorgonzola • Goat's Cheese (v) • Parma Ham • 'Nduja

SIDES

Triple-cooked Chips (gf) (ve) 5.25	Truffle Parmesan French Fries (gf) 6.25	Skin-on Fries (gf) (ve) 4.75
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Beer-battered Onion Rings (gf) 5.25	Mashed Potato (gf) (v) 4.75
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Buttered Savoy Cabbage (gf) (vea) 5.50	Pigs in Blankets 5.75 honey & mustard glaze
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(v) Suitable for vegetarians (ve) vegan (vea) vegan alternative available (gf) gluten free (gfa) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included. *£2 supplement for an alcoholic drink which includes pints of draught lager, cider, ale or 175ml glasses of house wine, red, white and rose.

The Blue Bell Inn



We'd love to hear from you!
Scan the QR code to leave us a review.