

## SMALL PLATES

	OWALL	ILATEO	
hot chilli honey, lemon mayo		Crispy Squid (gf) chilli, spring onion, aïoli  Poor S. Granvell Bishon Stilton Solod	
Whipped Vegan Feta (ve) (gfa)dukkah, tahini, heritage beetroot, flatbread	8./5	Pear & Cropwell Bishop Stilton Salad (v) (gf) pecans, oak leaf, honey & lemon dressing	9.75
artisanal sourdough, focaccia,	Bread & Olive	RER  Board (ve) 13.75  Greek olives, sun-blushed tomato, olive oil & balsamic dip	
	ма	INS	
<b>Beer-battered Fish &amp; Triple-cooked Chips</b> (gf) North Sea haddock, pea purée, tartare sauce	17.95	Chuck & Rib Burger brioche bun, smoked streaky bacon, Monterey Jack,	17.50
Pan-fried Seabass Fillet (gf) lobster & tarragon bisque, crayfish, buttered leeks, fondant potato	23.50	pickle, burger sauce, skin-on fries  Crispy Chicken Burger  brioche bun, tarragon mayo, iceberg lettuce, skin-on fries	16.75
Pear & Cropwell Bishop Stilton Salad (v) (gf)	13.75		

ALL ROASTS ARE SERVED WITH ROA	<b>SUNDAY</b> AST POTATOES, SAVO	ROASTS Y CABBAGE, ROAST CARROTS, MASHED SWEDE & GRAVY	
Rare Sirloin of Beef (gfa)  Yorkshire pudding  Belly of Pork (gfa)		Trio of Meats (gfa) rare sirloin of beef, roast chicken, belly of pork, apricot & pork stuffing, Yorkshire pudding	25.75
apricot & pork stuffing, Yorkshire pudding	19.00	Beetroot, Squash & Pine Nut Wellington (ve)	16.75
Roast Chicken Crown (gfa) apricot & pork stuffing, Yorkshire pudding	19.25	mushroom gravy	
Famil	ly Sharing Sunday Ro	ast (for four people) (gfa) 81.50	

WOOD-FIRED PIZZA

rare sirloin of beef, belly of pork, roast chicken crown, apricot & pork stuffing, Yorkshire puddings

Garlic Bread (v)  Focaccia, oregano, extra virgin olive oil	7 <b>.</b> 50	<b>Pepperoni</b> Fior di latte, tomato sauce, pepperoni, extra virgin oli		Capricciosa  Fior di latte, tomato sauce, cooked ham, mushroom,	14.25
Cheesy Garlic Bread	8.25	Tuscan	1405	artichoke, kalamata olives	
Focaccia, fior di latte, oregano		Fior di latte, tomato sauce, Tuscan sausages,		'Nduja	14.75
Cheeky Garlic Bread	8 <b>.7</b> 5	friarielli, smoked provola, extra virgin olive oil		Smoked provola, tomato sauce, 'nduja sausage,	
Focaccia, fior di latte, caramelised onion, oregano		Quattro Formaggi	13.25	pancetta, rosemary roasted potato	
Marinara (ve)	9.75	Fior di latte, tomato sauce, smoked provola,		Vegana (ve)	13.75
Tomato sauce, garlic, oregano, extra virgin olive oil		gorgonzola, goat's cheese		Tomato sauce, mushroom, artichoke, friarielli,	
Margherita (v)	10.25	Prosciutto Crudo & Bufala	15.75	Kalamata olives, rocket	
Fior di latte, tomato sauce, basil, extra virgin olive oil	10.23	Buffalo mozzarella, Datterino tomato, Parma ham,	13./3		
		rocket, basil, tomato sauce, extra virgin olive oil			

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	Beer-battered Onion Rings (gf)	5.25	Pigs in Blankets honey & mustard glaze	5.75
Truffle Parmesan French Fries (gf)	6.25	Mashed Potato (gf) (v)	4.75	Roast Potatoes (gf) (v)	4.75
Skin-on Fries (gf) (ve)	4.75	Buttered Savoy Cabbage (gf) (vea)	5.50	Cauliflower Cheese to Share (v)	6 <b>.</b> 75



pecans, oak leaf, honey & lemon dressing

## Blue Bell Inn





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