

The Blue Bell Inn

VALENTINE'S DAY MENU

£39.50 PER PERSON

Cheese Scone (v)

chive butter

STARTERS

Beetroot Cured Salmon (gfa)

horseradish crème fraîche, pickled cucumber, apple, rye bread

Chorizo Scotch Egg

romesco sauce

Warm Beetroot Salad (ve) (gf)

black garlic aioli, dukkah, chicory, watercress, pickled shallot

Twice-baked Aged Cheddar Cheese Soufflé (v)

fondue white wine cream

MAINS

14oz Chateaubriand to Share for Two

(£5 supplement per person)

crayfish mac & cheese, buttered green beans,
triple-cooked chips, peppercorn sauce

Slow-roasted Pork Belly (gf)

Koffman cabbage, rosti potato, red wine jus, apple sauce, toffee apple

Pan-fried Bream Fillet (gf)

sautéed new potatoes, buttered leeks, crispy bacon, mussels,
cider-saffron cream sauce

Harissa Roasted Cauliflower (ve) (gf)

red pepper hummus, tahini sauce, toasted almonds

DESSERTS

Vanilla Crème Brûlée (v) (gf)

lemon & poppy seed shortbread

Classic Tiramisu (v)

Toffee Chocolate Tart (v)

salted caramel ice cream, honeycomb

Apple & Blackberry Crumble (v) (vga) (gf)

custard

TO FINISH

Macarons & Coffee (v)



(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.