

# The Blue Bell Inn

## MOTHER'S DAY MENU

TWO COURSE £35 | THREE COURSE £40

### STARTERS

**Crispy Fried Chicken** (gf)  
hot chilli honey, lemon mayo

**Crispy Squid** (gf)  
chilli, spring onion, aioli

**Pottted Smoked Trout** (gfa)  
pickled fennel, sourdough

**Butternut Squash Soup** (gfa)(vea)  
coconut, chilli, coriander & toasted cumin seeds, cumin scone

**Crispy Pork Belly Bites** (gf)  
BBQ Gochujang, toasted sesame, lime

**Halloumi Fries** (gf)(v)  
cornflake crumb, chipotle mayo, pomegranate, coriander

### MAINS

**Beer-Battered Fish & Triple-Cooked Chips** (gf)  
North Sea haddock, pea purée, tartare sauce

**Crispy Duck Leg Confit** (gf)  
Puy lentils, red wine sauce, smoked bacon lardons,  
olive oil mash, buttered cabbage

**Rare Sirloin of Beef** (gfa)  
Yorkshire pudding, roast potatoes, savoy cabbage,  
roast carrots, mashed swede and gravy

**Belly of Pork** (gfa)  
apricot & pork stuffing, Yorkshire pudding, roast potatoes,  
savoy cabbage, roast carrots, mashed swede and gravy

**Roast Chicken Crown** (gfa)  
apricot & pork stuffing, Yorkshire pudding, roast potatoes,  
savoy cabbage, roast carrots, mashed swede and gravy

**Beetroot Squash & Pine Nut Wellington** (ve)  
roast potatoes, savoy cabbage, roast carrots,  
mashed swede and mushroom gravy

### DESSERTS

**Sticky Toffee Pudding** (v)  
clotted cream ice cream, toffee sauce

**Chocolate Brownie** (gf)(v)  
vanilla ice cream, salted caramel chocolate sauce

**Pear & Raspberry Crumble** (gf)(ve)  
topped with oats & almond, vegan custard

**Brioche Bread & Butter Pudding** (v)  
orange marmalade, sultanas, butterscotch sauce,  
clotted cream ice cream

**Marshfield Farm Ice Cream** (gf)(v)

**Marshfield Farm Sorbet** (gf)(ve)



(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.