

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) 9.00 hot chilli honey, lemon mayo	● Crispy Squid (gf) 8.75 chilli, spring onion, aioli	Pear & Cropwell Bishop Stilton Salad (v) (gf) 9.75 pecans, oak leaf, honey & lemon dressing
Potted Ham Hock 9.50 mustard butter, piccalilli, toasted sourdough	● Sweet Potato & Red Pepper Soup (vea)(v)(gfa) 7.75 warm sourdough	Crispy Pork Belly Bites (gf) 9.00 BBQ Gochujang, toasted sesame, lime
Whipped Vegan Feta (ve) (gfa) 9.00 dukkah, tahini, heritage beetroot, flatbread	Goat's Cheese Croquettes (v) 8.50 burnt apple purée, watercress	Smoked Mackerel Pâté 8.75 pickled cucumber, herb salad, toasted rye bread

SHARERS

Bread & Olive Board (ve) 14.00 artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip	Baked Camembert (v) 19.25 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 13.75 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Grilled Steak "Panuozzo" 14.00 Bake-to-order "pizza sandwich", provola cheese, Datterino tomatoes, rocket	● Honey & Mustard Roast Ham (gf) 13.75 fried duck egg, triple-cooked chips, watercress
Grilled Chicken Sandwich 13.50 sun-blushed tomato, tarragon mayo, watercress, farmhouse bread	Vegan "Panuozzo" (ve) 13.25 Bake-to-order "pizza sandwich", Datterino tomatoes, mushroom, artichoke, Kalamata olives, rocket	6oz Bavette Steak (gf) 14.00 roasted garlic & shallot butter, skin-on fries
Chick Pea & Black Olive Tapenade Focaccia (ve) 13.50 artichoke, watercress		● Green Vegetable Risotto (ve)(gf) 13.25 pea, courgette, edamame beans, mint

MAINS

Beer-battered Fish & Triple-cooked Chips (gf) 18.25 North Sea haddock, pea purée, tartare sauce	Hand-raised Beef & Ale Pie 18.75 seasonal greens, thyme roasted carrot, mashed potato, gravy	Chicken Caesar Salad 17.25 crispy bacon, baby gem lettuce, Caesar dressing, focaccia croutons, anchovies, Parmesan
Crispy Duck Leg Confit (gf) 18.75 Puy lentils, red wine sauce, smoked bacon lardons, olive oil mash, buttered cabbage	Pan-fried Seabass (gf) 24.00 roasted chorizo & potatoes, green beans, tomato & chilli salsa	Pear & Cropwell Bishop Stilton Salad (v) (gf) 14.25 pecans, oak leaf, honey & lemon dressing
Maple-glazed Pork Belly (gf) 15.25 crispy skin, pickled green slaw, wholegrain mustard mayo, triple-cooked chips	● Traditional English Pork Sausages 13.00 mashed potato, onion gravy, seasonal greens	Thai Red Curry (gf) (ve) 13.75 tofu, butternut squash, chilli, coriander, coconut, basmati rice, lentils, grilled broccoli

GRILLS

● Chuck & Rib Burger 17.75 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries	Smoked Mushroom Burger (ve) 16.00 vegan 'Nduja mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries	8oz Sirloin Steak (gf) 29.75 slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips
Crispy Chicken Burger 17.00 brioche bun, tarragon mayo, iceberg lettuce, skin-on fries		Peppercorn Sauce (gf) 3.25

WOOD-FIRED PIZZA

Garlic Bread (v) 7.75 Focaccia, oregano, extra virgin olive oil	Pepperoni 13.00 Fior di latte, tomato sauce, pepperoni, extra virgin olive oil	Capricciosa 14.50 Fior di latte, tomato sauce, cooked ham, mushroom, artichoke, Kalamata olives
Cheesy Garlic Bread 8.50 Focaccia, fior di latte, oregano	Tuscan 14.50 Fior di latte, tomato sauce, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil	'Nduja 15.00 Smoked provola, tomato sauce, 'nduja sausage, pancetta, rosemary roasted potato
Cheeky Garlic Bread 9.00 Focaccia, fior di latte, caramelised onion, oregano	Quattro Formaggi 13.50 Fior di latte, tomato sauce, smoked provola, gorgonzola, goat's cheese	Vegana (ve) 14.00 Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket
Marinara (ve) 10.00 Tomato sauce, garlic, oregano, extra virgin olive oil	Prosciutto Crudo & Bufala 16.00 Buffalo mozzarella, Datterino tomato, Parma ham, rocket, basil, tomato sauce, extra virgin olive oil	

Add for 2.50: Mushroom (ve) • Artichoke (ve) • Kalamata Olive (ve) • Caramelised onion (ve) • Smoked Provola (v) • Datterino Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve)
Add for 3.00: Fior di latte (v) **Add for 3.50:** Pepperoni • Friarielli (ve) • Gorgonzola • Goat's Cheese (v) • Parma Ham • 'Nduja

SIDES

Triple-cooked Chips (gf) (ve) 5.50	Beer-battered Onion Rings (gf) 5.25	Buttered Savoy Cabbage (gf) (vea) 5.50
Truffle Parmesan French Fries (gf) 6.50	Mashed Potato (gf) (v) 5.00	Pigs in Blankets 6.00 honey & mustard glaze
Skin-on Fries (gf) (ve) 5.00		



(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.