

# The Blue Bell Inn

Monday to Thursday | All Day  
**PRIX FIXE MENUS**  
**TWO COURSES FOR 20.00**  
**THREE COURSES FOR 25.00**  
*Please speak to the team for this menu*

## SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

|  |      |   |      |  |      |
|--|------|---|------|--|------|
| <b>Marinated Nocellara, Gaeta &amp; Cerignola Olives</b> (gf) (ve)<br>sun-blushed tomatoes | 4.50 | <b>Spiced Maple-roasted Nuts</b> (gf) (ve)              | 4.50 | <b>Red Pepper Hummus</b> (gfa) (ve)<br>pomegranate, roasted hazelnut, coriander, flatbread | 5.25 |
| <b>Padron Peppers</b> (gf) (ve)<br>olive oil, Maldon sea salt                              | 4.50 | <b>Traditional Pork &amp; Sage Sausage Roll</b>         | 5.75 | <b>Pigs in Blankets</b><br>honey & mustard glaze   | 5.50 |
|  |      | <b>Scotch Egg</b>                                       | 5.50 |  |      |
|  |      | <b>Roast Sweet Potato &amp; Spinach Vegan Roll</b> (ve) | 5.50 |  |      |

## SMALL PLATES

|  |       |   |      |   |  |
|--|-------|---|------|---|--|
| <b>Korean Crispy Fried Chicken</b> (gf)<br>sesame, spring onion                  | 8.25  | <b>Crispy Squid</b> (gf)<br>chilli, spring onion, aioli   | 7.75 | <b>Roasted Delica Pumpkin Salad</b> (gf) (ve) .....Small 8.25 .....Large 16.00<br>whipped feta, frisée, chicory, pomegranate molasses, toasted hazelnuts      |  |
| <b>King Prawns</b> (gfa)<br>garlic chilli parsley butter, focaccia               | 11.25 | <b>Halloumi Fries</b> (gf) (v)<br>cornflake crumb, pomegranate, tahini dressing, sweet chilli jam | 9.25 | <b>Crispy Duck Salad</b> (gf) .....Small 10.50 .....Large 16.00<br>carrots, mooli, mangetout, pickled ginger, pomegranate, sesame dressing, coriander, chilli |  |
| <b>Roasted Mushroom &amp; Chestnut Soup</b> (gfa) (ve)<br>sourdough, truffle oil | 6.25  |   |      |   |  |

## SHARERS

|  |       |   |       |
|--|-------|---|-------|
| <b>Bread &amp; Olive Board</b> (ve)<br>artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip | 13.50 | <b>Whole Baked Camembert</b> (gfa) (v)<br>truffled honey, fig jam, candied walnuts, sourdough | 17.75 |
|--|-------|---|-------|

## LUNCH

MONDAY TO SATURDAY 12-5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SOFT DRINK FOR 12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK

|   |       |  |       |
|---|-------|--|-------|
| <b>Fish Finger Sandwich</b> (gfa)<br>beer-battered haddock, lettuce, tartare sauce, farmhouse bread         | 13.25 | <b>Grilled Steak "Panuozzo"</b><br>Bake-to-order "pizza sandwich", Provolone cheese, datterino tomatoes, rocket                | 13.25 |
| <b>Classic Club Sandwich</b><br>free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce | 13.25 | <b>Vegan "Panuozzo"</b> (ve)<br>Bake-to-order "pizza sandwich", Datterino tomato, mushroom, artichoke, kalamata olives, rocket | 12.75 |
| <b>Mushroom &amp; Fennel Sausage Lasagna</b><br>béchamel sauce, mixed leaf salad                            | 13.00 | <b>6oz Bavette Steak</b> (gf)<br>garlic & shallot butter, skin-on fries  | 13.25 |

## WOOD-FIRED KITCHEN

|  |       |  |       |
|--|-------|--|-------|
| <b>Turmeric-roasted Cauliflower Steak</b> (gf) (ve)<br>spiced potatoes, chimichurri, harissa coconut yoghurt | 13.50 | <b>Whole Lemon &amp; Thyme Baked Seabass</b> (gf)<br>salsa verde, roasted fennel, wood-fired potatoes                        | 23.00 |
| <b>Flat-iron Half Chicken</b> (gf)<br>roasted garlic & rosemary butter, wood-fired potatoes, cavolo nero     | 16.75 | <b>Lamb Cutlets</b> (gf)<br>rosemary, chilli, lemon & garlic, wood-fired potatoes, roast sweet red peppers, mint green sauce | 25.50 |

## MAINS

|   |       |  |       |
|---|-------|--|-------|
| <b>Beer-battered Fish &amp; Triple-cooked Chips</b> (gf)<br>North Sea haddock, pea puree, tartare sauce   | 17.25 | <b>Traditional English Pork Sausages</b><br>mashed potatoes, onion gravy, watercress | 11.75 |
| <b>Hand-raised Chicken &amp; Leek Pie</b><br>sticky red cabbage, roast thyme carrot, mashed potato, gravy | 16.00 | <b>24 Hour Duck Ragu</b><br>tagliatelle, Parmesan, chives                            | 15.50 |

## GRILLS

|  |       |   |       |  |       |
|--|-------|---|-------|--|-------|
| <b>Chuck &amp; Rib Burger</b><br>brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries | 16.25 | <b>Roast Portobello Mushroom Miso Burger</b> (ve)<br>plant-based patty, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries | 15.00 | <b>8oz Sirloin Steak</b> (gf)<br>triple-cooked chips, slow roast tomato, portobello mushroom, watercress | 27.50 |
| <b>Crispy Chicken Burger</b><br>brioche bun, gochujang mayo, iceberg lettuce, skin-on fries                            | 15.25 | <b>Grilled Chicken Caesar Salad</b><br>crispy bacon, lettuce, croutons, Parmesan & Caesar dressing  | 14.25 | <b>Peppercorn Sauce</b> (gf)   | 2.75  |
|  |       |   |       | <b>Roasted Garlic &amp; Shallot Butter</b> (gf) (v)  | 1.25  |

## WOOD-FIRED PIZZA

|   |      |   |       |  |       |
|---|------|---|-------|--|-------|
| <b>Garlic Bread</b> (ve)<br>Focaccia, oregano, extra virgin olive oil                 | 7.00 | <b>Margherita</b> (v)<br>Fior di latte, tomato sauce, basil, extra virgin olive oil                 | 9.50  | <b>Prosciutto Crudo &amp; Bufala</b><br>Buffalo mozzarella, datterino tomato, Parma ham, rocket, basil, extra virgin olive oil | 15.00 |
| <b>Cheesy Garlic Bread</b> (v)<br>Focaccia, fior di latte, oregano                    | 7.50 | <b>Pepperoni</b><br>Fior di latte, tomato sauce, pepperoni, extra virgin olive oil                  | 12.00 | <b>Capricciosa</b><br>Fior di latte, tomato, cooked ham, mushroom, artichoke, kalamata olives                                  | 13.50 |
| <b>Cheeky Garlic Bread</b> (v)<br>Focaccia, fior di latte, caramelised onion, oregano | 8.00 | <b>Tuscan</b><br>Fior di latte, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil | 13.50 | <b>Nduja</b><br>Smoked provola, Nduja sausage, pancetta, rosemary roasted potato   | 14.00 |
| <b>Marinara</b> (ve)<br>Tomato sauce, garlic, oregano, extra virgin olive oil         | 9.00 | <b>Quattro Formaggi</b><br>Fior di latte, smoked provola, gorgonzola, goat's cheese                 | 12.50 | <b>Vegana</b> (ve)<br>Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket                                   | 13.00 |

**Add for 2.00:** Mushroom (ve) • Artichoke (ve) • Kalamata Olive (ve) • Caramelised onion (ve) • Smoked Provola (v) • Datterino Tomato (ve) • Rocket (ve) • Rosemary-roasted Potato (ve)  
**Add for 2.50:** Fior di latte (v) **Add for 3.00:** Pepperoni • Friarielli (ve) • Gorgonzola • Goat's Cheese (v) • Parma Ham • Nduja

## SIDES

|  |      |                                      |      |  |      |
|--|------|--------------------------------------|------|--|------|
| <b>Triple-cooked Chips</b> (gf) (ve)       | 5.00 | <b>Buttered Cavolo Nero</b> (gf) (v) | 3.75 | <b>Side Salad</b> (gf) (ve)                      | 3.75 |
| <b>Truffle Parmesan French Fries</b> (gf)  | 6.00 | <b>Sticky Red Cabbage</b> (gf) (ve)  | 6.25 | <b>Buttered Seasonal Greens</b> (gf) (v)         | 4.50 |
| <b>Fries</b> (gf) (ve)                     | 4.50 | <b>Wood-fired Potatoes</b> (gf) (ve) | 5.00 | <b>Pigs in Blankets</b><br>honey & mustard glaze | 5.50 |
| <b>Beer-battered Onion Rings</b> (gf) (ve) | 5.00 | <b>Mashed Potato</b> (gf) (v)        | 4.50 |  |      |



(v) Suitable for vegetarians (ve) vegan (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. Deals will not be running from Monday 9th December – Wednesday 1st January (inclusive) to ensure the teams can provide the best Christmas experience. Our staff receive 100% of any tips. Service is not included.

# The Blue Bell Inn



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