

The Blue Bell Inn

Monday to Wednesday | All Day
PRIX FIXE MENUS
TWO COURSES FOR 18.50
THREE COURSES FOR 23.50
Please speak to the team for this menu

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

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| Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve)..... 5.50 sun-blushed tomatoes | Spiced Maple-Roasted Nuts (gf) (ve)..... 4.75 | Red Pepper Hummus (gfa) (ve)..... 5.50 pomegranate, roasted hazelnut, coriander, flatbread |
| Padron Peppers (gf) (ve) 4.75 olive oil, Maldon sea salt | Traditional Pork & Sage Sausage Roll 5.75 | Pigs in Blankets 5.75 honey & mustard glaze |
| Scotch Egg 5.75 | | |

SMALL PLATES

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| Korean Crispy Fried Chicken (gf) 8.50 sesame seeds, spring onion | Crispy Squid (gf) 8.25 chilli, spring onion, aioli | Burrella (Vegan Burrata) (gfa) (ve)..... 14.50 wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons |
| King Prawns (gfa) 11.50 romesco sauce, garlic chilli parsley butter, focaccia | Halloumi Fries (gf) (v) 9.50 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam | Superfood Salad (gf) (v) Small 11.75 Large 17.50 buckwheat, lambs lettuce, roasted courgette, broad beans, cherry tomatoes, spring onion, pomegranate, ezme dressing Add Chicken, Halloumi or King Prawns 5.00 |
| Spring Minestrone (gf) (ve) 6.50 chard, spring greens, kale, tomato & chickpeas | Burrata (gfa) (v) 12.50 wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons | |

SHARERS

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| Bread & Olive Board (ve)..... 13.75 artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip | Baked Camembert (gfa) (v) 18.25 garlic, lemon thyme, red onion marmalade, candied walnuts, sourdough |
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LUNCH

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

CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) FOR £12.50 • MONDAY TO FRIDAY • 12PM -3PM • ADD £2 FOR ALCOHOLIC DRINK (EXCLUDES GUINNESS)

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| Fish Finger Sandwich 13.50 beer-battered haddock, lettuce, tartare sauce, farmhouse bread | Grilled Steak "Panuozzo" 13.50 Bake-to-order "pizza sandwich", Provolone cheese, datterino tomatoes, rocket | Mushroom, Fennel & Sausage Lasagne 13.50 béchamel sauce, mixed leaf salad |
| Classic Club Sandwich 13.95 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce | Vegan "Panuozzo" (ve) 13.00 Bake-to-order "pizza sandwich", Datterino tomato, mushroom, artichoke, kalamata olives, rocket | 6oz Bavette Steak (gf) 13.75 garlic & shallot butter, skin-on fries |

WOOD-FIRED KITCHEN

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| Turmeric-roasted Cauliflower Steak (gf) (ve) 13.75 spiced potatoes, chimichurri, harissa coconut yoghurt | Whole Lemon & Thyme Baked Seabass (gf) 23.50 salsa verde, roasted fennel, wood-fired potatoes |
| Flat-iron Half Chicken (gf) 17.25 roasted garlic & rosemary butter, wood-fired potatoes, kale | Lamb Shank 26.50 wood-fired aubergine, cous cous, roasted tomato sauce, mint, pomegranate |

MAINS

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| Beer-Battered Fish & Triple-Cooked Chips (gf) 17.75 North Sea haddock, pea puree, tartare sauce | Traditional English Pork Sausages 12.25 mashed potato, onion gravy, watercress |
| Hand-raised Chicken, & Mushroom Pie 17.00 spring greens, thyme-roasted carrots, mashed potato, gravy | 24 Hour Slow-cooked Pulled Lamb Shoulder Ragù 16.00 fresh tagliatelle, garden peas, mint, Parmesan |

GRILLS

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| Chuck & Rib Burger 16.95 brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries | Roast Portobello Mushroom Miso Burger (ve) 15.50 plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, skin-on fries | 8oz Sirloin Steak (gf) 28.50 slow roast tomato, roasted mushroom, watercress |
| Crispy Chicken Burger 15.95 brioche bun, gochujang mayo, iceberg lettuce, skin-on fries | Grilled Chicken Caesar Salad 14.75 crispy bacon, lettuce, croutons, Parmesan & Caesar dressing | Peppercorn Sauce (gf) 2.75 Roasted Garlic & Shallot Butter (gf) (v) 1.50 |

WOOD-FIRED PIZZA

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| Garlic Bread (ve) 7.50 Focaccia, oregano, extra virgin olive oil | Margherita (v) 10.00 Fior di latte, tomato sauce, basil, extra virgin olive oil | Prosciutto Crudo & Bufala 15.50 Buffalo mozzarella, datterino tomato, Parma ham, rocket, basil, tomato sauce, extra virgin olive oil |
| Cheesy Garlic Bread (v) 8.00 Focaccia, fior di latte, oregano | Pepperoni 12.50 Fior di latte, tomato sauce, pepperoni, extra virgin olive oil | Capricciosa 14.00 Fior di latte, tomato sauce, cooked ham, mushroom, artichoke, kalamata olives |
| Cheeky Garlic Bread (v) 8.50 Focaccia, fior di latte, caramelised onion, oregano | Tuscan 14.00 Fior di latte, tomato sauce, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil | Nduja 14.50 Smoked provola, tomato sauce, Nduja sausage, pancetta, rosemary roasted potato |
| Marinara (ve) 9.50 Tomato sauce, garlic, oregano, extra virgin olive oil | Quattro Formaggi 13.00 Fior di latte, tomato sauce, smoked provola, gorgonzola, goat's cheese | Vegana (ve) 13.50 Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket |

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

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| Triple-cooked Chips (gf) (ve) 5.25 | Beer-battered Onion Rings (gf) (ve) 5.25 | Wood-fired Potatoes (gf) (ve) 5.25 |
| Truffle Parmesan French Fries (gf) 6.25 | Mashed Potato (gf) (v) 4.75 | Buttered Seasonal Greens (gf) (v) 5.50 |
| Fries (gf) (ve) 4.75 | Side Salad (gf) (ve) 4.00 | Pigs in Blankets 5.75 honey & mustard glaze |



(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.