Blue Bell Inn

SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

	Spiced Maple-roasted Nuts (gf) (ve)	4.75	Hummus (gfa) (ve)	
0	Traditional Pork & Sage Sausage Roll	5.75	pomegranate, roasted hazelnut, coriander, flatbread	
	Scotch Egg		Pigs in Blankets	5.75
5	Scotch Egg		honey & mustard glaze	

SMALL PLATES

8.50	Halloumi Fries (gf) (v) cornflake crumb, chipotle mayo, pomegranate, coriander	9.50	Cr tha
1.75	Grilled Asparagus (gf) (v) (vea) poached egg, Parmesan	.12.00	Su bal
3.25	Burrata (v) (vea) Isle of Wight tomatoes, kalamata olive	12.50	ka W
3.25	& caper salad, basil, sourdough		Isl & c

9.50	Crispy Pork Belly Bites (gfa)
12.00	Superfood Summer Salad (gfa) (ve) Small 8.25 Large 13.50 baby spinach, fennel, orange, roasted corn, giant cous cous, kalamata olives, lemon vinaigrette, hummus
	Whipped Vegan Feta (ve)

SHARERS

Bread & Olive Board (ve)	Hot Honey-baked Feta Cheese (gfa) (v)
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives,	fresh figs, za'atar, sourdough
sun-blushed tomatoes, olive oil & balsamic dip	

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)

Fish Finger Sandwich (gfa)	Grilled Steak "Panuozzo" 13.50 Bake-to-order "pizza sandwich", provola cheese, datterino tomatoes, rocket	Asparagus, Keen's Cheddar & Chervil Tart (v)
Classic Club Sandwich 13.95	Vegan "Panuozzo" (ve)	6oz Bavette Steak (gf)
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce	Bake-to-order "pizza sandwich", datterino tomatoes, mushroom, artichoke, kalamata olives, rocket	Puttanesca Tagliatelle (v)

Γ	WOOD-FIRED KITCHEN		
	Turmeric-roasted Cauliflower Steak (ve) 13.75 spiced potatoes, chimichurri, harissa coconut yoghurt 13.75	Whole Seasonal Sole	
	Flat-iron Half Chicken 17.25 roasted garlic & rosemary butter, wood-fired potatoes, coleslaw	Lamb Shank 26.50 wood-fired aubergine, cous cous, roasted tomato sauce, mint, pomegranate	

	MAINS	
Beer-Battered Fish & Triple-Cooked Chips (gf)17.75North Sea haddock, pea purée, tartare sauce17.00Hand-raised Chicken, & Mushroom Pie17.00seasonal greens, thyme-roasted carrots, mashed potato, gravy12.25Traditional English Pork Sausages12.25mashed potato, onion gravy, seasonal greens12.25	Maple-glazed Pork Belly (gf)14.50pickled green slaw, whole-grain mustard mayo, triple-cooked chips17.25Dressed Crab (gf)17.25chipotle potato salad, mixed leaf & cherry tomato	Asparagus & Pea Risotto (gf) (ve)Small 8.25Large 13.25 gremolata Watermelon & Whipped Feta Salad (gf) (ve)13.50 Isle of Wight tomatoes, green olives, chervil
	GRILLS	
Chuck & Rib Burger (gfa)	Smoked Mushroom Burger (ve)	8oz Sirloin Steak (gf)

brioche bun, smoked streaky bacon, Monterey Jack,	vegan chorizo mayo, smoked Applewood cheese,	slow-roasted tomato, roasted mushroom,
pickle, burger sauce, skin-on fries	tomato, iceberg lettuce, skin-on fries	watercress, triple-cooked chips
Crispy Chicken Burger (gfa)	Grilled Chicken Çaesar Salad 14.75 crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing	Peppercorn Sauce (gf)2.75Roasted Garlic & Shallot Butter (gf) (v)1.50

WOOD-FIRED PIZZA

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

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) sun-blushed tomatoes	5.50
Padron Peppers (gf) (ve) olive oil, Maldon sea salt	5.25

Crispy Fried Chicken (gf) hot chilli honey, lemon mayo	8.50
King Prawns (gfa) romesco sauce, garlic chilli parsley butter, focaccia	
Grilled Aubergine (v)	
'nduja, tomato sauce, basil	

MAINS

SIDES

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



(v) Suitable for vegetarians (ve) vegan (ve) 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.







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