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

Marinated Nocellara, Gaeta & Cerignola Olives (gf) (ve) 5.50
sun-blushed tomatoes

Padron Peppers (gf) (ve) 5.25
olive oil, Maldon sea salt

Spiced Maple-roasted Nuts (gf) (ve) 4.75

Traditional Pork & Sage Sausage Roll 5.75

Scotch Egg 5.75

Hummus (gfa) (ve) 5.95
pomegranate, roasted hazelnut, coriander, flatbread

Pigs in Blankets 5.75
honey & mustard glaze

SMALL PLATES

Crispy Fried Chicken (gf) 8.50
hot chilli honey, lemon mayo

King Prawns (gfa) 11.75
romesco sauce, garlic chilli parsley butter, focaccia

Grilled Aubergine (v) 8.25
'nduja, tomato sauce, basil

Crispy Squid (gf) 8.25
chilli, spring onion, aïoli

Halloumi Fries (gf) (v) 9.50
cornflake crumb, chipotle mayo, pomegranate, coriander

Grilled Asparagus (gf) (v) (vea) 12.00
poached egg, Parmesan

Burrata (v) (vea) 12.50
Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough

Crispy Pork Belly Bites (gfa) 8.50
thai chilli honey, crispy shallot, coriander & lime

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) 8.75
Isle of Wight tomatoes, kalamata olive & caper salad, basil, sourdough

SHARERS

Bread & Olive Board (ve) 13.75
artisanal sourdough, focaccia, rustic pitta bread, Nocellara & Cerignola olives, sun-blushed tomatoes, olive oil & balsamic dip

Hot Honey-baked Feta Cheese (gfa) (v) 18.75
fresh figs, za'atar, sourdough

LUNCH

MONDAY TO THURSDAY 12-2.30PM • FRIDAY & SATURDAY UNTIL 5PM • All our sandwiches are served with skin-on fries

CHOOSE ANY LUNCH DISH WITH A SMALL SOFT DRINK (POSTMIX ONLY) **FOR £12.50 • OFFER AVAILABLE UNTIL 2.30PM • FOR SELECTED ALCOHOLIC DRINKS, ADD £2***

Fish Finger Sandwich (gfa) 13.50
beer-battered haddock, lettuce, tartare sauce, farmhouse bread

Classic Club Sandwich 13.95
free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce

Grilled Steak "Panuozzo" 13.50
Bake-to-order "pizza sandwich", provola cheese, datterino tomatoes, rocket

Vegan "Panuozzo" (ve) 13.00
Bake-to-order "pizza sandwich", datterino tomatoes, mushroom, artichoke, kalamata olives, rocket

Asparagus, Keen's Cheddar & Chervil Tart (v) 13.75
mixed leaf salad, lemon vinaigrette

6oz Bavette Steak (gf) 13.75
garlic & shallot butter, skin-on fries

Puttanesca Tagliatelle (v) 13.75
kalamata olives, garlic, cherry tomatoes, chilli, capers, parsley

WOOD-FIRED KITCHEN

Turmeric-roasted Cauliflower Steak (ve) 13.75
spiced potatoes, chimichurri, harissa coconut yoghurt

Flat-iron Half Chicken 17.25
roasted garlic & rosemary butter, wood-fired potatoes, coleslaw

Whole Seasonal Sole 28.50
salsa verde, roasted cherry tomatoes, wood-fired potatoes

Lamb Shank 26.50
wood-fired aubergine, cous cous, roasted tomato sauce, mint, pomegranate

MAINS

Beer-Battered Fish & Triple-Cooked Chips (gf) 17.75
North Sea haddock, pea purée, tartare sauce

Hand-raised Chicken, & Mushroom Pie 17.00
seasonal greens, thyme-roasted carrots, mashed potato, gravy

Traditional English Pork Sausages 12.25
mashed potato, onion gravy, seasonal greens

Maple-glazed Pork Belly (gf) 14.50
pickled green slaw, whole-grain mustard mayo, triple-cooked chips

Dressed Crab (gf) 17.25
chipotle potato salad, mixed leaf & cherry tomato

Asparagus & Pea Risotto (gf) (ve) ..... Small 8.25 ..... Large 13.25
gremolata

Watermelon & Whipped Feta Salad (gf) (ve) 13.50
Isle of Wight tomatoes, green olives, chervil

GRILLS

Chuck & Rib Burger (gfa) 16.95
brioche bun, smoked streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries

Crispy Chicken Burger (gfa) 15.95
brioche bun, gochujang mayo, iceberg lettuce, skin-on fries

Smoked Mushroom Burger (ve) 15.50
vegan chorizo mayo, smoked Applewood cheese, tomato, iceberg lettuce, skin-on fries

Grilled Chicken Çaesar Salad 14.75
crispy bacon, lettuce, croutons, Parmesan & Çaesar dressing

8oz Sirloin Steak (gf) 28.50
slow-roasted tomato, roasted mushroom, watercress, triple-cooked chips

Peppercorn Sauce (gf) 2.75
Roasted Garlic & Shallot Butter (gf) (v) 1.50

WOOD-FIRED PIZZA

Garlic Bread (ve) 7.50
Focaccia, oregano, extra virgin olive oil

Cheesy Garlic Bread (v) 8.00
Focaccia, fior di latte, oregano

Cheeky Garlic Bread (v) 8.50
Focaccia, fior di latte, caramelised onion, oregano

Marinara (ve) 9.50
Tomato sauce, garlic, oregano, extra virgin olive oil

Margherita (v) 10.00
Fior di latte, tomato sauce, basil, extra virgin olive oil

Pepperoni 12.50
Fior di latte, tomato sauce, pepperoni, extra virgin olive oil

Tuscan 14.00
Fior di latte, tomato sauce, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil

Quattro Formaggi 13.00
Fior di latte, tomato sauce, smoked provola, gorgonzola, goat's cheese

Prosciutto Crudo & Bufala 15.50
Buffalo mozzarella, datterino tomato, Parma ham, rocket, basil, tomato sauce, extra virgin olive oil

Capricciosa 14.00
Fior di latte, tomato sauce, cooked ham, mushroom, artichoke, kalamata olives

Nduja 14.50
Smoked provola, tomato sauce, Nduja sausage, pancetta, rosemary roasted potato

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

Triple-cooked Chips (gf) (ve) 5.25

Truffle Parmesan French Fries (gf) 6.25

Fries (gf) (ve) 4.75

Beer-battered Onion Rings (gf) (ve) 5.25

Mashed Potato (gf) (v) 4.75

Side Salad (gf) (ve) 4.00

Wood-fired Potatoes (gf) (ve) 5.25

Buttered Seasonal Greens (gf) (v) 4.50

Pigs in Blankets 5.75
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. *£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.