



STARTERS

SOUP OF THE DAY £7.50

Warmed bread, flavoured butter, infused oil.

ATLANTIC PRAWN COCKTAIL £9.50

Baby gem lettuce, cherry tomatoes, Marie Rose sauce and buttered brown bread.

BREADED GOATS CHEESE BONBONS £9

Caramelised onion purée, basil mayonnaise, crispy shallots.

SMOKED HAM HOCK TERRINE £9.50

Gherkin and caper salad, spiced tomato salsa, toasted croûtes. *(gfa)*

CRISPY FRIED CALAMARI £9.50

Tomato and pepper ragu, turmeric and garlic aioli. *(gfa)*

CHORIZO & MANCHEGO CROQUETTAS £10

Romesco sauce, sriracha mayonnaise, coriander oil.

CREAMY GARLIC MUSHROOMS £9.50

Served on sourdough, balsamic dressed rocket, parmesan. *(v,gfa)*



TO SHARE

THE BLUEBELL PLATTER £22

Pork and apple sausage roll, cajun crispy whitebait, BBQ pork belly bites, goat cheese bon bons, roasted garlic aioli, mixed dressed olives. *(gfa)*

HONEY & ROSEMARY

BAKED CAMEMBERT £16

Cranberry and fig chutney, assorted warmed breads. *(gfa)*

BREAD & OLIVES £9.50

Assorted breads, mixed olives, balsamic and olive oil. *(v,gfa)*

MAINS

TRADITIONAL TURKEY ROAST £19.50

Pork and cranberry stuffing, roast potatoes, mixed seasonal vegetables and gravy.

FARMHOUSE PORK SAUSAGES £19.50

Creamed horseradish mash potato, buttered greens, red onion gravy, crispy leeks.

PAN-FRIED SEA BASS £21

Roasted red pepper purée, sautéed new potatoes, chorizo samphire. *(gf)*

RIBS & BRISKET COMBO £22.25

BBQ pork ribs, beef brisket served with rosemary sea salted fries, cajun corn ribs, red cabbage slaw and a side of BBQ sauce.

FISH & CHIPS £20

Mushy peas, curry sauce, tartare sauce and lemon. *(gfa)*

BRAISED PORK BELLY £22

Smoked bacon tartiflette, burnt apple purée, green kale, pork crackling crumb, pickled apple, red wine jus. *(gf)*

SUN-DRIED TOMATO, BASIL & OLIVE RISOTTO £17.50

Balsamic rocket, roasted garlic oil, parmesan crumb. *(v,gfa)*
Add chicken £4

SIDES £6 each

FRIES with rosemary sea salt

TRIPLE COOKED CHIPS *(gf)*

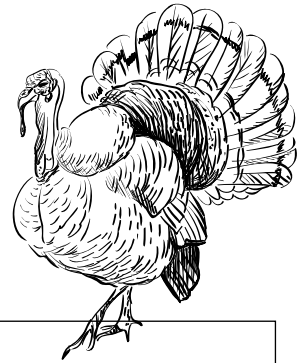
ONION RINGS

SEASONAL VEGETABLES

TRUFFLE MACARONI CHEESE

SPICED CORN BITES

HOUSE SALAD



GRILL

RIB-EYE STEAK (gf) £30.50

SIRLOIN (gf) £31.50

Both served with balsamic roasted plum tomato, buttered corn, dressed rocket, triple cooked chips.

GAMMON STEAK £19

Hand cut chips, fried eggs, sautéed peas, roasted pineapple wedge. (gf)

BURGERS

All burgers are served with red cabbage coleslaw, garlic and rosemary fries.

THE BLUEBELL BEEF BURGER £19.50

Smoked streaky bacon, American style cheese, gem lettuce, beef tomato, burger sauce, gherkin.

BUTTERMILK CAJUN CHICKEN BURGER £19.50

Served with smoked streaky bacon, American style cheese, gem lettuce, beef tomato, gherkin, sweetcorn salsa.

PLANT-BASED VEGETABLE BURGER £19.50

Gem lettuce, beef tomato, Violife vegan cheese, pineapple salsa, gherkin. Add Halloumi £3

SAUCES £3.25 each

PEPPERCORN & BRANDY

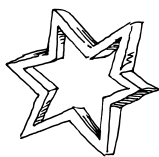
RED WINE GRAVY

BLUE CHEESE SAUCE

CHIP SHOP CURRY

CHEESE SAUCE

HICKORY BBQ



(v) Vegetarian (vg) Vegan (vga) Vegan available
(gf) Gluten free (gfa) Gluten free available
(df) dairy free (dfa) Dairy free available.

THE BLUE BELL HANDCRAFTED PIES

Served with a mélange of sautéed cabbage, peas and silver skin onions, charred carrot and a choice of hand cut chips or mashed potato.

£20 each

STEAK & ALE

CHICKEN, LEEK & TARRAGON

**CHESHIRE CHEESE, ONION
& ROASTED SWEET POTATO**



SALADS

HOT CHICKEN SALAD £19.50

Chicken breast, honey mustard glaze, gem lettuce, mango, avocado, topped with bacon and toasted pecan nuts, Blue Bell house dressing.

HALLOUMI SALAD £19.50

Grilled halloumi with griddled pear, gem lettuce, cranberries, piquillo peppers, cherry tomatoes, roasted walnuts, Blue Bell house dressing, brioche croutons. (v)(vga)

THAI CRISPY BEEF SALAD £20

Noodles, pak choi, carrot, courgette ribbons, peppers, spring onion, sweet chilli sauce, toasted sesame seeds.

Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens.
Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.