

# The Blue Bell Inn

## STARTERS

<b>Nduja Scotch Egg</b> ..... 6.25 aïoli, rocket	<b>Devonshire Crab on Toasted Sourdough</b> ..... 10.00 pickled radish, cucumber & chive oil	<b>Burrata (gf)(v)</b> ..... 11.00 tomato "confit", capers, roast peppers, basil pesto, extra virgin olive oil
<b>Crispy Squid (gf)</b> ..... 8.00 paprika, spring onions, chilli, aïoli	<b>Roasted Beetroot Salad (gf)(ve)</b> ..... 8.00 vegan feta, baby gem, red endive, candied walnuts, grapes, balsamic reduction	<b>Halloumi Fries (gf)(v)</b> ..... 9.50 cornflake crumb, pomegranate, tahini dressing, sweet chilli jam
<b>Korean Crispy Fried Chicken (gf)</b> ..... 6.25 sesame, spring onion		

## NIBBLES

<b>Small Baked Sourdough (v)</b> ..... 6.75 extra virgin olive oil, aged balsamic, Netherend Farm butter	<b>Marinated Nocellara, Gaeta &amp; Cerignola Olives (gf)(ve)</b> ..... 4.25 sun-blushed tomatoes
<b>Padron Peppers (gf)(ve)</b> ..... 4.50 olive oil, Maldon sea salt	<b>Crispy Courgette Fries (gf)(ve)</b> ..... 4.75 aïoli

## SHARERS

<b>Whole Sourdough (v)</b> ..... 13.50 extra virgin olive oil, aged balsamic, Netherend Farm butter	<b>Whole Baked Camembert (v)</b> ..... 18.00 truffled honey, fig jam, candied walnuts, sourdough
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## LUNCH

MONDAY TO SATURDAY 12-5PM

<b>Fish Finger Sandwich</b> ..... 11.50 Beer-battered Haddock, lettuce, tartare sauce, on white farmhouse bread, served with skin-on fries	<b>Pulled Steak "Panuozzo"</b> ..... 11.00 Bake to-order "pizza sandwich", Provolone cheese, datterino tomatoes, rocket, served with tomato & onion salad
<b>Classic Club Sandwich</b> ..... 11.00 free-range egg, mayonnaise, grilled chicken, streaky bacon, tomato, lettuce on white bread, served with skin-on fries	<b>Vegan "Panuozzo" (ve)</b> ..... 9.50 Bake to-order "pizza sandwich", Datterino tomato, mushroom, artichoke, kalamata olives, rocket, served with tomato & onion salad

## PUB CLASSICS

<b>Beer-battered Fish &amp; Triple-cooked Chips (gf)</b> ..... 17.50 North Sea haddock, pea puree, tartare sauce	<b>Homemade Pie</b> ..... 16.50 mashed potatoes, seasonal vegetables, red wine gravy	<b>Grilled Chicken Caesar Salad</b> ..... 14.50 crispy bacon, avocado, lettuce, croutons, Parmesan & Caesar dressing
<b>Devonshire Crab Linguine</b> ..... 17.50 white wine lobster cream, garlic & chilli, baby tomatoes, parsley	<b>Old English Pork Sausages</b> ..... 12.25 mashed potatoes, onion gravy, buttered greens	<b>Roasted Beetroot Salad (gf)(ve)</b> ..... 14.50 vegan feta, baby gem, red endive, candied walnuts, red grape, balsamic reduction

## WOOD-FIRED KITCHEN

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

## GRILLS

<b>Beef Burger</b> ..... 16.50 two 3oz beef rib patties, crispy streaky bacon, American cheese, baby gem, gherkin, burger sauce, fries	<b>8oz Sirloin Steak (gf)</b> ..... 27.00 triple-cooked chips, miso mushroom, slow-roasted tomato, baby Caesar & bacon crumb
<b>Crispy Buttermilk Chicken Burger</b> ..... 15.50 buffalo mozzarella, basil, pesto, burger sauce, sun-blushed tomatoes, fries	<b>8oz Flat Iron Steak (gf)</b> ..... 18.50 garlic & shallot butter, baby gem, Caesar dressing, fries
<b>Roast Portobello Mushroom Miso Burger (ve)</b> ..... 15.25 plant-based pattie, red onion jam, tahini mayonnaise, tomato, baby gem, fries	<b>Peppercorn Sauce</b> ..... 2.75 <b>Red Wine &amp; Shallot Jus (gf)</b> ..... 1.50

## WOOD-FIRED PIZZAS

<b>Garlic Bread (ve)</b> ..... 7.00 Focaccia, oregano, extra virgin olive oil	<b>Marinara (ve)</b> ..... 9.00 Tomato sauce, garlic, oregano, extra virgin olive oil	<b>Tuscan</b> ..... 13.50 Fior di latte, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil	<b>Capricciosa</b> ..... 13.50 Fior di latte, cooked ham, mushroom, artichoke, kalamata olive
<b>Cheesy Garlic Bread (v)</b> ..... 7.50 Focaccia, fior di latte, oregano	<b>Margherita (v)</b> ..... 9.50 Fior di latte, tomato sauce, basil, extra virgin olive oil	<b>Quattro Formaggi</b> ..... 12.50 Fior di latte, smoked provola, gorgonzola, goat's cheese	<b>Nduja</b> ..... 13.95 Smoked provola, Nduja sausage, pancetta, rosemary-roasted potato
<b>Cheeky Garlic Bread (v)</b> ..... 8.00 Focaccia, fior di latte, caramelised onion, oregano	<b>Pepperoni</b> ..... 12.00 Fior di latte, tomato sauce, pepperoni, extra virgin olive oil	<b>Parma Ham &amp; Bufala</b> ..... 15.00 Buffalo mozzarella, datterino tomato, parma ham, rocket, basil, extra virgin olive oil	<b>Vegana (ve)</b> ..... 13.00 Tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket

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 (v) • Goat's Cheese (v) • Parma Ham • Nduja

ASK ABOUT OUR CHILDREN'S PIZZAS • VEGAN CHEESE AVAILABLE

## SIDES

<b>Triple-cooked Chips (gf)(ve)</b> ..... 5.00	<b>Beer-battered Onion Rings (gf)(ve)</b> ..... 5.00	<b>Side Salad (gf)(ve)</b> ..... 3.75
<b>Truffled French Fries (gf)</b> ..... 6.00	<b>Wood-fired Potatoes (gf)(v)</b> ..... 5.00 aïoli	<b>Plum Tomato, Red Onion &amp; Pesto Salad (gf)(ve)</b> ..... 4.75
<b>Fries (gf)(ve)</b> ..... 4.50	<b>Chip Shop Curry Sauce (gf)(ve)</b> ..... 1.50	<b>Buttered Seasonal Greens (gf)(v)</b> ..... 4.75

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

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. SS24PD\_PB2



# The Blue Bell Inn



We'd love to hear from you!  
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