

21-3-19

 The Bluebell Restaurant Menu

Our Aperitif

with Elderflower Tonic 10

To Start

The Bluebell Sourdough (Born 01/10/16) Caramelised Butter 3.25

Selection of English Charcuterie, Berkswell Cheese, Balsamic Onions, Pickles, Our Sourdough Bread 12.95

Camembert With Garlic & Thyme, Chebbatta Loaf, Chutney

Halloumi Chips, & Avocado 5

Marinated Mixed Olives 2.5

Starters

Black Pudding Scotch Hens Egg With Dijon Mustard Mayonnaise & Apple **6.5**

Wild Garlic & Potato Soup, Poached Hens Egg & Creme Fresh & Homemade Sourdough **6**

Shetland Salmon Min-cult, Puffed Wild Rice, Pickled Cucumber Relish, Avocado, Caviar **8.5**

CrispyTerrine Of Jimmy Butler Ham Hock, White Pudding, Fried Quails Egg, Tarragon Mayonnaise **7.5**

Goats’ cheesecake, Sourdough Crumb, Candy Beetroot, Walnuts, Black Truffle (V) **7**

Parfait of Duck Liver, Wye Vally Asparagus, Nuts & Seeds With Toasted Brioche **7**

Cornish Scollops, Ox Spring Ham, Black Pudding Crumble, Onion & Apple **12**

Mains

Duo of Spring Lamb, Rump & Devilled Lamb Kidneys, Onion Puree, Dauphinoise Potatoes, Wild Garlic & Jus **22**

Merryfeild Duck Breast, Spiced Roasted Cauliflower, Chorizo Sausage, Black Garlic Potato Terrine, Duck Jus **19**

Roasted Skri Cod, Saffron Israelion Cous Cous, Purple Potatoes, Pickled Fennel, Brown Shrimp Bisque **18**

Sharps Ale Battered Haddock & Triple Cooked Chips, Crushed Peas & Tartare Sauce **14.50**

Spiced Carrot & Pine Nut Puff Pastry Roll, Heritage Carrot Slaw, Tarragon Mayonnaise **14.5**

Wagyu Burger, Macaroni Cheese, Crispy Onion & Baby Gem Served With Triple Cooked Chips **14.50**

**32 Dry Aged Aubrey Allen Beef**

  **For Two**

20oz Cote De Boeuf **50** 10oz Butcher Cut Rump **19,** 9oz Tail on Ribeye **25**

Served With Pickled Red Onion & Baby Watercress Salad, Onion Rings, Triple Cooked Chips & Garlic Creme Fresh or Bernaise **Side orders**

Buttered Seasonal Greens 4

Triple Cooked Chips 4

French Fries 3.5

Seasonal Salad 3

A discretionary optional service charge of 10% Applies for a party of 10 and above. We do use nuts in our kitchen so please do advise a member of the team if you have any allergies at all.

All dishes are fresh, seasonal and cooked to order so please be aware as a result some dishes can take 20-30 minutes to prepare or may indeed become unavailable.

We Can Accommodate for Most Dietary Requirements

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 Please ask about the vegan Options .