

Sunday Lunch at The Bluebell Free House Pub & Restaurant we use only seasonal produce. Our beef and poultry is sourced from Aubrey Allen, the fish we use is sourced from the Cornish coast and all Vegetables are carefully selected from the market by Chef, Something Shown to him by his late Father Keith .

**The Bluebell Bloody Sunday Mary (£7.95)**

**To Share**

English Charcuterie, Berkswell Cheese, Balsamic Onions, Pickles, Toasted Sourdough Bread **£11.95**

Marinated Olives **£3.5 v**

The Bluebell Sourdough (Born 01/10/16) Caramelised Butter **£2.25**

Baked Camembert Cheese, Chorizo Sausage, Ciabatta Croutons **£10.5**

**Starters**

Black Pudding Scotch Hens Egg **£6.5**

Parfait of Duck Liver, Orange Marmalade, Nuts & Seeds with Brioche **£6.5**

Goats Cheese Royal , Heritage Beetroot, Burnt Orange, Toasted Seeds & Harrisa **£8 (V)**

Terrine Of Cotswold Venison & Smoky Bacon, Pistachio, Boiled Duck egg, Rapeseed Oil Mayonnaise **£8.5**

Cornish Crab, Variations Of Granny Smith Apple, Filo Pastry & Sea Purslane **£8.5**

**Mains**

Roasted Strip Loin of Heritage Beef, Beef Dripping Roast Potatoes, Yorkshire Pudding & Red Wine Gravy **£16.95**

Slow Roasted Belly of Jimmy Butlers Pork, Apple sauce & Roast Potatoes **£16**

Cornfed Chicken Breast, Roast Potatoes and Red Wine Gravy **£15.95**

**(All Roasts Served with Seasonal Greens and Cauliflower Cheese)**

Sausage and Buttered Mash Potato, Red Onion Gravy **£15**

Sharps Ale Battered Coastal Fish & Triple Cooked Chips, Crushed Peas & Tartare Sauce **£14.5**

Cornish Market Fish, Parsnips Puree, Brandade, Caviar & Mussel Sauce **£18**

Fallow Dear, Beetroot, Crispy Braised Leg , Black Pudding and Pearl Barley **£22**

Roasted Cauliflower, Israeli Spiced Cous Cous, Red Plum, Lime & Naturel Yogurt **£15**

**6 oz** Aubrey Alan Fillet Steak, Tripple Cooked Chips, Peppercorn Sauce  **£19.5**

**Desserts**

Apricot Cheesecake, Dark Chocolate Ice cream **£6**

Stick Toffee Pudding ,Toffee Sauce **£6**

Apple Crumble, Vanilla ice cream **£6**

Bread & Butter Pudding, Vanilla Ice Cream **£6**

Dark Chocolate Mousse, Banana, Marshmallow Ice Cream **£6.5**

Selection of ice creams **£6**

Selection of English & French Cheeses Served with Red Grapes, Onion Chutney and Crackers **£8.50**

2 courses £22.00 3 courses £25

Excluding Steak, Sharing Boards… Fallow Deer and Cheese Supplement £3.5

A discretionary optional service charge of 10% Applies for party of 6 and above. We do use nuts in our kitchen so please do advise a member of the team if you have any allergies, All main courses are fresh, seasonal and cooked to order. As a result, please be aware some dishes can take 20-30 minutes to prepare or indeed become unavailable, some dishes are served warm not hot. Copyright to the bluebell 2018.