

**Mothers Day 31st March 2019**

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

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

Baked Camembert Cheese, Ciabatta Croutons Black Pudding Scotch Hens Egg

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

Shetland Salmon Min-cult, Horseradish Cream, Avocado, Caviar

Terrine Of Jimmy Butler Ham Hock & Balsamic Onion, Tarragon Mayonnaise, Toasted Sourdough

Grilled Polenta, 63oc Duck Egg, Wild Mushrooms, Black Truffle Oil  **(V)**

Cornish Crab, Soft Boiled Hens Egg, English Mustard Emulsion, Pickled Cucumber & Radish

**Mains**

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

Roasted Belly of Jimmy Butlers Pork, Apple sauce & Roast Potatoes

Cornfed Chicken, Roast Potatoes and Red Wine Gravy

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

Fallow Deer, Beetroot, Black Pudding Pearl Barely Risotto

Tarta Tatin Of Parsnips, Vanilla Potato, Chickpeas Dressed In Curry Oil & Toasted Nuts

**9oz** Aubrey Alan Ribeye Steak, Triple Cooked Chips, Peppercorn Sauce

**Battered** Cornish Fish & Chips , Crushed Peas, Tartare Sauce

**Desserts**

Birdseye custard Trifle

Sticky Toffee Pudding ,Toffee Sauce

Warm Hazelnut Tart , Praline Ice cream

Bramley Apple Crumble with Vanilla Ice Cream

Chocolate Bread and Butter Pudding, Vanilla Ice cream

Selection of ice creams

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

3 courses £30

Excluding Steak, Sharing Boards…Fallow Deer and Cheese Supplement £3

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 2019

Example Menu Only due to seasonal Change