

**Mother’s Day Lunch at The Bluebell Free House Pub & Restaurant we use only seasonal produce. Our beef and poultry is sourced from Butchers Rowley’s, the fish we use is sourced from the Cornish coast and all Vegetables are carefully selected from the market by Chef, something taught by his late father.**

**The Bluebell Bloody Mary (£7.95)**

**Starters**

Selection of English Charcuterie, Berkswell Cheese, Pickles, Sourdough Bread

The Bluebell Sourdough (Born 01/10/16) Whipped Beef Dripping

Carrot & Ginger Volute, Toasted Ciabatta, Cream Cheese & Pinenuts

Black Pudding Scotch Hens Egg

Pan-fried Scallops, Toasted Almonds, Cauliflower and parmesan crisp

**BBQ** Smoked Slow Cook Loch Duarte Salmon, Puffed Wild Rice, Avocado, Lemon Oil

Ham Hock & Pig heads Fritter, Caramelized Onion Puree, Apple & English mustard

Beetroot Carpaccio, Pickled Candy, Cerney Ash Bon Bons, Horseradish Snow

Parfait of Chicken Liver, Nuts & Seeds with Brioche

Cornish Dressed Crab, Brown Crab Meat Set Cream, Granny Smith Apple, Caviar

Grilled Asparagus, Poached Hens Egg, Tarragon Hollandaise

The Bluebell Prawn Cocktail, Saffron Mayonnaise, Granary Bread

**Mains**

Roasted Strip Loin of Heritage Beef, Duck Fat Potatoes, Yorkshire Pudding & Red Wine Gravy

Slow Cooked Belly of Jimmy Butlers Pork, Duck Fat Potatoes, Apple Puree & Crackling

Leg of Cotswold Lamb, Pressed Lamb Breast, Duck Fat Roast Potatoes, Red Wine Sauce

Cornfed Chicken Breast, Bread Sauce, Duck Fat Roast Potatoes

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

Lightly Battered Coastal Fish & Triple Cooked Chips, Crushed Peas & Tartare Sauce

Lash ford Sausages & Buttered Mash, Red Onion Gravy

Seabass Bass, Garlic Crushed Potatoes, Samphire & Caviar Sauce

Rump of Lamb, Braised Neck, Garlic Potato, Smoked Anchovies Mayonnaise

Pan Fried Merrifield Farm Duck Breast, Puy lentils, Pressed Potato terrine, Red wine sauce

Warwickshire Smoked Truckle Twice Baked Soufflé, Caramelized Shallots, Watercress, Chervil & onion Salad

**Steaks**

12oz Rump cap **£24**

8oz Ribeye **£23**

Two 3oz Fillet Medallions **£20**

8oz Onglet **£18**

**All Steaks are served with beer glazed Onions, watercress**

**Served with Garlic Crème Fraiche**

**Dessert**

Warm Chocolate Fondant, Salt Carmel Ice Cream

“Affogato” Coffee, Vanilla Ice Cream with A Choice of Liqueur

Orange and Mint Pudding with Chocolate Ice Cream

Crème Carmel, Lemon Madeline

Artic Roll, White Chocolate Ice Cream, Passion Fruit & Hazelnuts

Vanilla Crème Brulee, Shortbread

Warm Chocolate Fondant, Salt Carmel Ice Cream

Lemon Tart, Yogurt Sorbet

Selection of ice creams

Warm Apple Crumble, Vanilla Ice Cream or Custard

**Cheese Selection**

Tunworth / Single Gloucester / Roquefort Vieux Berger/ Warwickshire Forest Blue / Warwickshire Truckle Served with Red Grapes, Onion Chutney and Crackers. 3 Cheeses

**2 courses £27.00 3 courses £31**

**Excluding Steak…… Scallops/Cheese/Supplement £3.00**

A discretionary **optional** service charge of **8% Applies for party of 8 and above**. We do use nuts in our kitchen so please do advise a member of the team if you have any allergies.

There May be a Slight Change to dishes on the menu due to market changes and seasonality, so this menu is an example

***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.***

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