

15-2-19

The Bluebell Restaurant & Bar Winter Menu

Our Aperitif

Double Edinburgh Gin with Elderflower Tonic 10

To Start

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

Marinated Mixed Olives £3

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

Starters

Black Pudding Scotch Hens Egg With Dijon Mustard Mayonnaise & Apple 7

Shetland Salmon Min-cult, Puffed Wild Rice, Horseradish Cream, Avocado, Caviar 8

Terrine Of Jimmy Butler Ham Hock, Fried Quails Egg, Tarragon Mayonnaise, Toasted Sourdough 7.5

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

Parfait of Duck Liver, Quince Jelly, Cranberry, Nuts & Seeds with Brioche 6.5

Curried Cornish White Crab Meat, Celeriac & Fennel Slaw, Lemon Mayonnaise & Radish 8.5

Panfried Scollops, Charred Baby Leeks, Cous Cous, Miso Onion 12

Mains

Cotswold Venison Loin, Venison Pie, Parsnip, Black Pudding & Pearl Barley Risotto 22

Cornish lamb Rump, Devilled Lamb Kidneys, Tempura Baby Stem, Smoked Anchovy Buttered Potato & Jus 21

Roasted Market Fish, Crushed New Potatoes, Wilted Spinach & Almonds & Brown Shrimp Sauce 19

Jimmy Butler Pork Belly, English Forced Rhubarb, Black Pudding , Smoky Bacon & Apple Potato Cake 18

Roasted Cornfed Chicken Breast, Leg Meat Terrine, Spiced Lentils, Spiced Roasted Cauliflower 17

Sharps Ale Battered Coastal Fish & Triple Cooked Chips, Crushed Peas & Tartare Sauce 14.50

Tarta Tatin Of Parsnips, Vanilla Potato, Chickpeas Dressed In Curry & Toasted Nuts 14.5

Lashfords Sausage & Caramelised Butter & Spring Onion Mash, Red Onion Gravy £14

**32 Dry Aged Aubrey Allen Beef**

20oz Cote De Boeuf **50** 10oz Butcher Cut Rump **19**, 6oz Fillet **23** 10oz Tail on Ribeye **27**

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

Side orders

Buttered Seasonal Greens 4

Triple Cooked Chips 3.5

Honey Roasted Baby Parsnips 4

French Fries 3.5

Seasonal Salad 3

Beer Thyme Roasted Onions 4

A discretionary optional service charge of 10% Applies for a 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 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, Dishes are served warm to hot.

We Can Accommodate for Most Dietary Requirements

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Please ask about our vegan menu.