



Lunchtime Sandwiches and Snacks

70's Snacks

Breaded Fish and Chips...in The Basket...8.50

Chicken and Chips... In The Basket...8.50

Sausage and Chips... In The Basket...8.50

Scampi and Chips... In The Basket...9.50

Homemade Fries...3.00

*Our Fries are Hand Peeled Maris Piper Potatoes
Twice Fried in Rape Seed Oil, Rosemary Scented Sea Salt... Just The Best!*

Cheddar and Brie or Stilton Ploughman's...6.50

Cumberland Sausage with Onion Marmalade ...5.50

Hot Beef 'N' Onion with Fresh Horseradish...6.50

Home Cured Bacon, Lettuce, Brie and Tomato Sandwich...6.50

Chicken Club Sandwich...7.50

Smoked Salmon, Prawn and Avocado with Club Sauce...8.50

Add a Mug of Soup...3.50

All our Bread is Made Fresh Daily on the Premises from the Finest English Flours...

*We are happy to cater for customers with food allergies but accept no responsibility for any allergic reactions however caused, as all our food is prepared fresh in an open kitchen, and cross contamination of wheat, nuts and shellfish may occur
All Prices Include VAT at current rate - discretionary ten percent service charge on tables of eight or larger*



Roast Potato, Onion and Garden Chive Soup (V)... 4.50

Prawn Bisque...5.50

Bluebell Fishcake, Sweet Chilli and Rocket... 5.50

Traditional Oak Smoked Highland Cure Salmon...6.50

Crispy Sardine Fillets, Fresh Wild Garlic Salad, Ali Oli...5.50

Buttered Potted Pork with Cox's Apple Jam...5.50

Caesar Salad...4.50

Taglietelle "Aglio, Olio e Peperoncino"
Garlic, Olive and Chilli, Rocket and Parmesan Salad (V)...12.50

A Brace of Bangers
Bluebell Pork Sausages, Creamed Potato, Onion Gravy...12.50

Seared Loin Fillet of Venison
Garlic Mushroom and Cream "Fegato" Sauce...19.50

Confit Leg of Gressingham Duckling
Pea Puree and Creamed Potatoes...12.50

Grilled Fillet of Scottish Salmon
Lime Hollandaise, Baby Potatoes and Vegetables...14.50

Galician Roasted Fillet of Bass, Salad and Baby Potatoes...16.50

Fritto Misto (Mixed Deep Fried Fish), Gremolata Sauce, Salad and Fries...12.50

TODAYS STEAKS FROM THE GRILL...

Served with Mushroom, Tomato, Salad and Fries
Béarnaise and Peppercorn Sauces served Separate

8oz English Rump...12.50

8oz Extra Mature English Rib Eye...17.50

6oz Prime Fillet...20.50

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House Favourites

Chicken Liver and Mushroom Pate

Smooth, Rich and Creamy with Bluebell Chutney and Pulled Bread...6.50

King Prawn and Avocado Tian

Seafood Club Sauce and Caviar...7.50

Duo of Roasted Vine Tomatoes

Toasted Goats Cheese and Pesto Dressing (V)...7.50

Baked Farmhouse Cheddar Souffle

Roasted Beetroot and Beetroot Dressing (V)...7.50

Crispy Belly of English Pork

12-Hour Slow Cooked

Black Pudding, Magners Cider Gravy ...15.95

Rosemary Roasted Neck Fillet of Lamb

Cooked Medium Rare With Porcini Gravy...16.95

The Bluebell Fillet Steak...6oz

Wild Mushroom Duxelle, Seared Foie Gras

Truffled Red Wine Sauce... 22.95

Garlic King Prawns...16.50

Tiger Prawns, Garlic Butter, Salad and Fries

All our House Favourite Main Meals come with Complimentary
Fresh Seasonal Vegetables and Potato, or Salad as Appropriate

Japan

House Sushi Roll

Smoked Salmon and Prawn Californian, Wasabi and Gari...8.50

Chicken Katsu

Panko Chicken, Katsu Curry Sauce, Rice and Pickled Ginger...12.50

Tempura Prawns

Soy and Ginger Dipping, Fries...14.50

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Desserts

Vanilla Panna Cotta with Crushed Berries 6.50

The Original Baileys Creme Brûlée, Fresh Raspberries.... 6.50

French Toasted Banana Bread, Strawberries and Cream...5.50

The "B.F.G"...

Black Forest Gateau Reborn

Dark Chocolate Fudge Cake with Warm Cherry and Grand Marnier Compote
Cream and Chocolate sauce (*Nearly calorie free!*)...8.50

Bramley Apple Pie, Custard, Cream and Ice Cream...6.50

"Darcy's Mess"

Chocolate Pavlova with Raspberries and Cream...6.50

Nutmeg Baked Rice Pudding, Homemade Jam...6.50

Today's Fresh Ice Creams...2 Scoops 4.50

Mince Pie

Crushed Amaretti

Monbana Chocolate

Fresh Berry Medley

Madagascar Vanilla Bean

English Farmhouse Cheeses

Full Cheese Slate.... 9.50 (*Perfect for Sharing*)

St Anthony's Cornish Goats, Cornwall

Mature Cheddar, Devon

Reeces Hampton Blue, Cheshire

Newquay Brie, Cornwall

Ashmore Smoked, Kent

Tuxford and Tebbit Stilton, Leicestershire

Billy Windsor, Cheshire

All Subject to Availability... Substitutes may be offered

Served with Celery, Grapes, Quince Cheese, Bluebell Chutney and Crackers

Dessert Wines and Ports

Castello Poppiano Vin Santo della Torre Grande	125ml	10.00
Deen De Bortoli, Vat 5, Botrytis Semillon	125ml	5.50
Chateau Lafon, AC Sauternes	375ml	21.95
Churchill Reserve Port	50ml	6.95
Grahams 10yr old Tawny	50ml	9.95
Dows Quinta de Bonfim 96	50ml	11.95