



Asparagus Soup (V)... 4.50

Thai Spiced Crab Cakes, Sweet Chilli...5.50

Barbequed Spare Ribs...5.50

Smoked Mackerel Pate, Horseradish Cream, Oatcakes...5.50

Traditional Oak Smoked Highland Cure Salmon...5.50

Fresh English Asparagus, Runny Poached Egg, Lime Hollandaise (V)...5.50

Potted Pork and Chicken, Cumberland Sauce, Pulled Bread ...5.50

Small and Sweet Oakford Mussels "Mariniere" ...8.50

Four Irish Oysters, Bluebell Chilli Vinegar...9.50

Tagliatelle, Garlic, Olive and Chilli, Rocket and Parmesan Salad (V)...12.50

Lambs Liver and Home Cured Bacon, Tomato Essence and Polenta...12.50

Beef Bourguignonne, Creamed Potatoes...12.50

Confit Leg of Duckling, Pea Puree, Vegetables and Creamed Potatoes...12.50

Grilled Breast of Chicken Yakitori, Fresh Devonshire Honeycomb, Japanese Rice, Salad...12.50

Fillet of Bream, Thai Sweet Soy and Pesto, Salad and Baby Potatoes... £16.50

Fillet of Salmon, Lime Hollandaise, Asparagus and Baby Potatoes...£15.50

Garlic Roasted Selsey Lobster and King Prawn, Salad and Fries...19.50

TODAYS STEAKS FROM THE GRILL...

Prime Beef Hung and Aged at The Bluebell

English Rump Steak...12.50

English Rib Eye...17.50

*All Our Steaks are served with Mushroom, Tomato, Salad and Fries
Béarnaise and Peppercorn Sauces served Separate*

Extras...

Homemade Fries, Twice Cooked in Rapeseed Oil, Rosemary Salt...3.00

Caesar Salad, House Dressing...3.50

Tossed and Dressed Mixed Salad...3.50

Vegetable Medley...3.50

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

All Prices Include VAT at current rate - discretionary ten percent service charge on tables of eight or larger

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

Hot Raspberry and Chocolate Soufflé, Vanilla Ice Cream ...7.50

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

Madagascan 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