



THE BLUE BELL

KIRBY HILL

Sunday Lunch

SAMPLE MENU

STARTERS

Leek & Potato Soup V 5.50
Crème fraîche, chives, warm bread G · D · C

Caramelised Red Onion & Cheddar Tart V 6.00
Mature Cheddar in golden puff pastry, dressed leaves
G · E · D · MU · S

Wild Mushrooms on Toast V 6.00
Garlic, thyme & cream on toasted sourdough G · D

Pork & Apricot Sausage Roll 6.00
Rustic & homemade, chilli jam, dressed leaves G · E · D · MU · S

MAINS

All roasts are served with a Yorkshire pudding, roast potatoes, honey-roast carrots & parsnips, seasonal greens and proper gravy

Roast Rump of Beef 16.00
Served pink, carved to order G · E · D · C · S

Roast Loin of Pork 16.00
Crackling, apple sauce G · E · D · C · S

Roast Chicken Breast 16.00
Garlic & thyme butter, sage & onion stuffing G · E · D · C · S

Mushroom, Leek & Spinach Wellington V 15.00
Wrapped in golden puff pastry G · E · D · C · S

Fish Pie 17.00
Cod, salmon & smoked basa, Cheddar mash, buttered greens F · G · D

SIDES

Braised Red Cabbage V 4.00
With red wine & warm spices D · S

Cauliflower Cheese V 4.50
Baked in a mature Cheddar sauce G · D · MU

PUDDINGS

Sticky Toffee Pudding V 6.00
Toffee sauce, vanilla ice cream G · E · D

Spiced Winter Apple Crumble V 6.00
Cinnamon & nutmeg, hot custard G · E · D

Warm Chocolate Fudge Cake V 6.00
Vanilla ice cream G · E · D · SO

Lemon Meringue Fool V 6.00
Served in a jar with shortbread G · E · D

V Vegetarian · C Celery E Eggs F Fish G Gluten D Dairy MU Mustard S Sulphites SO Soya

Food allergies or intolerances? Please speak to a member of staff before ordering. All dishes are prepared in a kitchen where all 14 major allergens are handled.