

EARLY BIRD

Menu

MONDAY - FRIDAY 5pm - 6.45pm | 2 COURSE £15 - 3 COURSE £20

Soup of the Day

Warm Homemade Focaccia Bread (V)(GFA)(VEA)(DFA)

Chicken Liver Pate

Red Onion Marmalade, Warm Rustic Bread (GFA)

Crispy Breaded Camembert

Cumberland Sauce, Garden Herb Salad (GFA)

Rillettes of Smoked Mackerel

Pickled Cucumber Carpaccio, Melba Toast (GFA)(DFA)

Pan Seared Chicken Supreme

Chorizo, Mini Jacket Potato's, Baby Spinach, Chilli Blue Blanc Sauce (GF)(DFA)

Braised Feather Blade of Beef

Champ Mash, Tenderstem Broccoli, Peppercorn Sauce (GFA)(DFA)

Wild Mushroom Risotto

Crispy Hen Egg, Spinach, Black Truffle (GFA)(VEA)(DFA)

Sea Food Linguine

Mixed Seafood, Chilli, Garlic, White Wine, Coriander, Squid Ink Linguine, Shellfish Butter Sauce (SF)

Warm Cherry Bakewell Tart

Raspberry Ripple Ice Cream (V)(GFA)

The Blue Bells Delicious Lemon Drizzle Cake

Big Jug of Custard (V)

Traditional Treacle Steamed Pudding

Brandy Sauce, Mince Pie Ice Cream (VA)

Belgium Chocolate Fudge Cake

Winter Berries, Vanilla Ice Cream (V)(VEA)

PLEASE OBSERVE: ORDERS FOR THIS MENU ARE TO BE PLACED BY 6.45pm

(V) Vegetarian | (VA) Vegetarian Alternative | (VE) Vegan | (VEA) Vegan Alternative
(GF) Gluten Free | (GFA) Gluten Free Alternative | (DF) Dairy Free | (DFA) Dairy Free Alternative
(N) Contains Nuts | (SF) Shellfish

PLEASE MAKE US AWARE OF ALLERGENS WHEN PLACING YOUR ORDER