

THE BLUE BELL AT ARKENDALE SUMMER MENU

MONDAY - SATURDAY LUNCH & EVENING | SUNDAY 12 - 8PM

WHILE YOU WAIT

Mini Duck Spring Rolls, Hoisin Sauce £6.95

Mixed Marinated Olives £5.95 (V)(VE)(DF)

Breaded Mozzarella Sticks, Tomato Salsa £6.95(V)

Haggis Bon Bons, Peppercorn Sauce £6.95

Calamari, Saffron Lemon Aioli £6.95

Kallaj £7.95 (V)(GFA)

Lebanese Flat Bread, filled with Halloumi, Mozzarella Cheese, Mint & Nigella Seeds, served with Garlic Aioli & Hummus

STARTERS

Soup of the Day £7

Warm Rustic Bread (V)(VEA)(GFA)(DFA)

Tempura King Prawns £10

Thai Massaman Marinated King Prawns in a Light Crispy Batter, Rice Wine Dipping Sauce, Asian Slaw (SF)(GFA)(DFA)

Asian Sticky Pulled Pork £9.50

Steamed Bao Buns, Sweetcorn Relish, Hoisin BBQ Dipping Sauce (DF)

Whitby Crab Cakes £9.50

House Salad, Lime Aioli (SF)(GFA)

Classic Prawn & Crab Cocktail £9.50

Marie Rose Sauce, Sweet Pickled Fennel, Crisp Baby Gem, Sun Blushed Tomato, Smoked Paprika (SF)(DFA)(GFA)

Wood Pigeon Breast £10

Puy Lentils, Sweet Potato, Blueberry Jus

Caprese Salad £7.95

Heritage Tomatoes, Ripped Buffalo Mozzarella, Pesto, Aged Balsamic Glaze (VEA)(GFA)

Yorkshire Fettle Salad £7.95

Olives, Sun Blushed Tomato, Cucumber, Croutons, Marinated Fettle Cheese (V)(VEA)(GFA)(DFA)

MAINS

Twice Bake Shepherd's Purse Cheese Soufflé £16.95

Parmesan & Chive Sauce, Fries House Salad (V)

Thai Massaman Curry £14.95 Add Chicken or King Prawns £5

Prawn Crackers, Sticky Jasmine Rice (V)(VEA)(DF)(GFA)(SF)

Panang Thai Chicken Burger £16.95

Spicy Buttermilk Chicken Breast, Asian Slaw, Skinny Fries (SF)(N)

Blue Bells Signature BBQ Beef Half Rib £14.95 | Full £26.95

Corn on the Cob, Skinny Fries, Coleslaw (DFA)

Sea Food Linguine £18.95

Cod, Mussels, King Prawns, Squid, Cockles, White Wine Sauce & Garlic Bread

Corn Fed Chicken £18.95

Dauphinoise Potatoes, Tenderstem Broccoli, Diane Sauce

CHEF'S
SPECIALS

Please See Our
Chalk Boards

[Classic Mains >](#)

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

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CLASSICS

Theakston's Battered Haddock & Hand Cut Chips Small £12.50 | Large £17.50
Mushy or Garden Peas, Home-made Tartare Sauce, Lemon (GFA)(DFA)

Hand Crafted Aged Steak & Ale Pie £18
Triple Cooked Chips, Seasonal Vegetables, Rich Bone Marrow Gravy

The Blue Bell Fish Pie £18.95
Whitby Haddock, Scottish Salmon, King Prawns, Lemon Herb Velouté, Mash with Cheddar Topping, House Salad (SF)

Yorkshire Beef Burger £16.95 Add Blue Cheese £2.50
Grilled Smoked Bacon, Monterey Jack Cheese, Relish, Brioche Bun, Skinny Fries

Theakston's Battered Monkfish Scampi £18.95
Home-made Tartare Sauce, Garden Peas, House Salad, Skinny Fries (GFA)

Venison Wellington (served pink) £34
Wild Mushroom Duxelles, Black Truffle & Parmesan Potato Gratin, Crème de Cassis Jus

FROM THE GRILL

Dry aged for at least 28 days & matured on the bone for outstanding flavour, then marinated in the Blue Bell's Signature Marinade.

8oz Yorkshire Sirloin Steak £32 | 10oz Yorkshire Ribeye Steak £32 | 6oz Fillet Steak £34
Served with Tripple Cooked Beef Dripping Chips, Chestnut Mushrooms & Salad (GFA)(DFA)

SAUCES

Peppercorn | Béarnaise | Diane
Harrogate Blue Cheese
Garlic & Herb Butter £4.50 each

SIDES

Hand Cut Chips | Skinny Fries | Onion Rings | House Salad
Dauphinoise Potatoes | Buttered Greens | Cauliflower Cheese
Mac & Cheese £4.50 each

SALADS

Caesar Salad £9.95 | Add a Choice of Grilled . . . Lemon Herb Chicken | Salmon | Halloumi £16
Parmesan, Croutons, Anchovies, Caesar Dressing (GFA)

Prawn & Crab Salad £17
Marie Rose Dressing, Home-made Mini Granary Bread Loaf (GFA)(DFO)

Caprese Salad £9.95 | Add a Choice of Grilled . . . Lemon Herb Chicken | Salmon | Halloumi £16
Heritage Tomato and Ripped Buffalo Mozzarella, Pesto, Rocket, Aged Balsamic Glaze (V)(VEA)(DFO)(GFA)

DESSERTS

Sticky Toffee Pudding £7.95
Toffee Sauce, Cinder Toffee Ice Cream (V)(GF)

Summer Crumble £8.95
Apple & Gooseberry, Vanilla Cream or Jug of Hot Custard (V)(GFA)

Lemon Posset £7.95
Summer Berry Compote, Pink Gin Sorbet, Popping Candy
Honey Madeleines (GFA)(V)

Tiramisù Affogato £8.95
Tiramisù Ice Cream, Hot Espresso, Biscotti (V)
Why not add a shot of your Favourite Liqueur?

Belgium Chocolate Fudge Cake £8.95
Berries, Vanilla Ice Cream (V)

Mango & Passionfruit Cheese Cake £7.95
Hobnob Crumb, Salted Fudge, Lychee Pearls

White Chocolate Crème Brulée £7.95
Raspberry Sorbet, Shortbread Biscuits (V)

Home-made Ice Cream Or Sorbet
2 Scoops £6 | 3 Scoops £8 (V)
Chocolate | Raspberry | Toffee Sauce | ask for Today's Specials

Cheese Board >

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CHEESE BOARD

European & Yorkshire Farmhouse Cheese 3 Piece £9 | 5 Piece £14

Served with Home-made Chutney, Quince Paste, Grapes, Celery & Crackers (GFA)

Yorkshire Fettle | Shepherd's Purse
A version of a classic Greek ewe's milk cheese, with a fresh lemony flavour. Creamy with a slightly crumbly texture

Fountain Gold Cheddar | Yorkshire Dales Hand-crafted
Rich, mellow & buttery, golden in appearance with smooth, creamy texture. The gold top milk, cheese equivalent!

Waterloo | The Napoleonic British Brie
A creamy, firm texture with an exquisite buttery Finish.

Bluemin White | Gold Award, Blue Brie-Style Cheese
Made from the best quality Yorkshire cow's milk, matured in carefully managed stores to develop a velvety blue rind, gently ripening from the outside in. A creamy wheel of pleasure, rich & nutty in flavour with a melt-in-the-mouth texture.

Harrogate Blue | Gold Award, Shepherd's Purse
Golden bodied & matured for ten weeks, the optimum time to develop a perfect depth of flavour & creaminess.

SANDWICHES

MONDAY - SATURDAY LUNCH

COLD SELECTION in a White or Malt Bloomer £8.95

Served with House Salad & Vegetable Crisps (GFA)

Smoked Salmon
Cream Cheese

Beef Pastrami
Rocket & Real Ale Chutney

East Coast Prawns
Baby Gem, Marie Rose Sauce (SF)

Yorkshire Fountain Gold Cheese
Home-made Fruit Chutney (V)

Add

Skinny Fries £2.50

Mug of Soup £2.50

Beef Dripping Chips
£4.40

HOT SELECTION in a Warm Ciabatta £10.95

Served with House Salad & Vegetable Crisps (GFA)

Hot Roast Meat of The Day
Served with Rich Bone Marrow Gravy

Theakston Beer Battered Fish
Toasted Ciabatta, Mushy Peas, Tartare Sauce

The Blue Bell Club Sandwich
Garlic & Herb Chicken, Grilled Bacon, Egg Mayonnaise

Croque Monsieur
Posh Ham & Cheese Toastie

Quesadilla Add Chicken, King Prawn or Beef
Vegetable Fajita, Spiced Cheese, Tomato Salsa

TRADITIONAL SUNDAY ROAST

SERVED ALL DAY 12 - 8PM EVERY SUNDAY

Served with Roast Potatoes, Yorkshire Pudding, Roast Vegetables, Cauliflower Cheese, Rich Thick Bone Marrow Gravy

Roast Dry Aged Picanha Beef £18.95 (GFA)

Loin of Pork, Apple Sauce, Crackling £17.95 (GFA)

Roasted Marinated Lemon Herb Chicken, Stuffing £18.95 (GFA)

Trio of Roasts, Beef, Pork & Chicken £19.95 (GFA)

Nut Roast, Vegetarian Gravy £16.95 (V)(GFA)

**ALSO SERVED
ON SUNDAY**

MAIN MENU

CHILDREN'S MINI ROAST

CHILDREN'S MENU

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THE BLUE BELL AT ARKENDALE CHILDREN'S MENU

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MAINS £8 | 2 COURSE £12 | 3 COURSE £16

STARTERS

Soup of the Day
Rustic Bread (V)(VE)GFA

Garlic Bread (V)(GFA)

Fruit Kebabs
Mixed Fresh Fruit, Mixed Berry Coulis (V)(GFA) (VEA)

MAINS

Bangers & Mash
Peas, Gravy (GFA)

Mini Fish & Chips
Chips, Beans or Peas (GFA)

Chicken Goujons
Chips, Beans or Peas (GFA)

Spaghetti Bolognese
Garlic Bread (GFA)

MINI ROAST

AVAILABLE
ALL DAY

SUNDAY ONLY

PUDDINGS

Belgium Waffles
Maple Syrup, Summer Berry Compote (V)

Triple Chocolate Cookie Dough Sundae
Chocolate Sauce, Vanilla Ice Cream (V)(VEA)(GFA)

Sticky Toffee Pudding (GFA)
Toffee Sauce, Vanilla Ice Cream

Selection of Ice Cream (VEA)(GFA)

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