



- COCKTAILS
- BRAMBLE
Gin, Blackberry Creme Liqueur, Lemon **£11.00**
- SPICY MARGARITA
Tequila , Lime, Cointreau & Chillli **£11.00**
- HUGO SPRITZ
St Germain, Gin, Prosecco, Soda & Mint **£11.00**

MAIN MENU

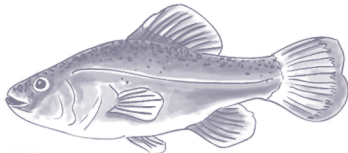
LUNCH 12 – 2.30PM DINNER 5PM – 8.45PM

NIBBLES & SHARERS

- MARINATED OLIVES A Selection of Black & Green Pitted Olives In A Herb Marinade (RGF, DF, V, VG) **£5.00**
- BALTZERSEN’S SOURDOUGH BREAD Crusty Artisan Baltzersen’s Sourdough Bread, Whipped Marmite Butter (V) **£7.00**
- HUMMUS & FLATBREAD Homemade Hummus, Crispy Chickpeas, Grilled Flatbread (V, VG) **£7.00**
- LISHMAN’S COLD CUTS A Selection of Lishman’s of Ilkley Artisan Cured Meats, House Pickles, Baltzersen’s Sourdough Bread & Butter (RGF, RDF) Serves 1 **£15.00** - Serves 2 **£28.00**

STARTERS

- FRENCH ONION SOUP Caramelised Roscoff Onion Soup, Gruyere Crouton, Chives, Crispy Onions (RGF) **£9.00**
- BLACK PUDDING SCOTCH EGG The Blue Bell Black Pudding, Soft Centred Scotch Egg, Homemade Brown Sauce (RDF) **£11.00**
- GRILLED MACKEREL Charred Mackerel Fillet, Shaved Fennel & Apple Salad, Dill & Buttermilk Dressing, Lemon (RGF, RDF) **£11.00**
- CHICKEN LIVER PARFAIT Chicken Liver Parfait, Pickled Shallots, Toasted Yorkshire Tea Loaf, Cornichons, Sticky Onion Jam **£11.00**
- ISLE OF WIGHT TOMATOES & FETA Seasoned Isle of Wight Tomatoes, Black Olive, Whipped Feta, Basil, Olive Oil (GF, RVG,V) **£10.00**
- BAKED SCALLOPS Baked Scallops In Shell, Garlic Butter, Herb Crumb, Dressed House Salad, Lemon (RGF) **£13.00**



MAINS

- BRAISED LAMB 8hr Slow Braised Lamb, Minted Peas, Petit Onions, Buttered Jersey Royals, Lamb Jus (RGF) **£28.00**
- TRUFFLE CHICKEN Roasted Truffle Stuffed Chicken Supreme, Buttered Leeks & Spinach, Chicken Stock Orzo Pasta **£28.00**
- COURGETTE RIGATONI Roasted Courgette Rigatoni, Lemon Thyme & Pecorino Cream Sauce (V) **£18.00**
- TERIYAKI MISO BAKED SALMON Sticky Teriyaki & Miso Glazed Salmon Fillet, Pak Choi, Thai Noodles, Charred Lime **£25.00**
- FISH OF THE DAY Boat Fish Of The Day, Brown Shrimp & Caper Beurre Noisette, Lemon, Tenderstem Broccoli (RGF, RDF) **£30.00**
(Please ask your server for today’s Fish)



PUB CLASSICS

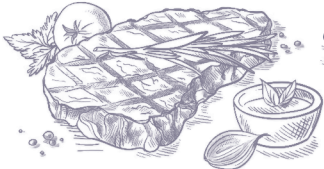
- EAST COAST FISH PIE A selection of East Coast Fish & Atlantic Prawns, White Wine Cream Sauce, Creamy Mash & Wensleydale Cheese Gratin, Langoustine, Buttered Greens, Lemon (RGF) **£25.00**
- THEAKSTON’S BEER BATTERED HADDOCK Hand Cut Chips, Mushy Peas, Tartare Sauce, Lemon (RDF) **£20.00**
- COD CHEEK SCAMPI Panko Breaded Cod Cheek Scampi, Hand Cut Chips, Cocktail Sauce, Lemon, Dressed Salad **£18.00**
- “THE CHAMPIONS” STEAK & ALE PIE Slow Braised Beef Steak, Champion Ale Ruby Mild
Served with Mash or Hand Cut Chips, Buttered Greens, Ruby Mild Ale Gravy **£23.00**



Here at The Blue Bell Country Inn we have worked closely in collaboration with the amazing multi award winning Rudgate Brewery and Champion Pie makers Voakes of Whixley to create our signature “The Champions Pie”.

GRILL

- THE BLUE BELL BEEF BURGER 6oz Beef Patty, Brioche Bun, Baby Gem Lettuce, Red Onion, Tomato, Coleslaw & Seasoned Fries (RGF) **£19.00**
Our beef burgers are made in house using 100% Beef with our blend of Herbs & Spices
- CALABRIAN GRILLED CHICKEN BURGER
Garlic & Herb Marinated Grilled Chicken Breast, Nduja Mayo, Chorizo, Brioche Bun, Baby Gem Lettuce, Red Onion, Tomato, Seasoned Fries (RGF) **£18.00**
(Add Bacon Or Cheese to your burgers for £1.00 Each)
- STEAK FRITES 8oz Sirloin Steak, House Salad, Fries, Bearnaise Sauce, Café De Paris Butter (Served Pink) (RGF) **£25.00**
- FILLET STEAK 250 Gram (RGF, RDF) **£37.00** OR RIBEYE STEAK 300 Gram (RGF, RDF) **£36.00**
*Served With Hand Cut Chips, Theakston Beer Battered Onion Rings, House Salad & Your Choice Of Sauce, Yorkshire Blue Cheese, Peppercorn or Bearnaise Upgrade to Parmesan & Truffle Chips **£2.00***



SANDWICHES

- Our Sandwiches are served with salad and fries or Hand Cut chips
Choose between Farmhouse Granary, Parisienne Style Baguette or Artisan Sour Dough Bread
Served 12 – 2.30pm*
- SIRLOIN STEAK SANDWICH Wholegrain Mustard Mayonnaise, Dressed Roquette, Red Onion Marmalade, Tomato (RDF) **£15.00**
- THEAKSTON BEER BATTERED HADDOCK Haddock Goujons, Tartare Sauce, Lemon, Baby Gem Lettuce (RGF, RDF) **£14.00**
- TRIPLE CHEESE MELT Red Onion Marmalade, Dressed Salad (RGF,V) **£12.00**
- ATLANTIC PRAWN Marie Rose Sauce, Atlantic Prawns, Baby Gem Lettuce, Lemon (RGF, RDF) **£14.00**
- THE CLUB SANDWICH Crispy Bacon, Roast Chicken, Baby Gem, Tomato, Egg Mayonnaise (RGF) **£14.00**
- PLEASE ASK YOUR SERVER FOR TODAYS SPECIALS & SALADS

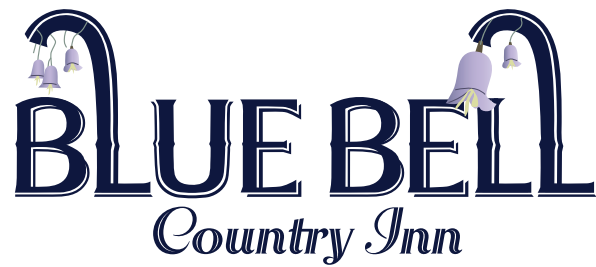
ALLERGENS

Please make a member our team aware of any dietary requirements or allergens you may have, we do not operate a nut free kitchen

ALLERGEN KEY: RDF - Request Dairy Free, RGF - Request Gluten Free, RVG - Request Vegan, V - Vegetarian, VG - Vegan, CN - Contains Nuts, CS - Contains Sesame

SIDES

- Seasoned Fries (V) **£5.00**
Hand Cut Chips (V) **£5.00**
Truffle & Parmesan Chips **£6.00**
- Theakston Beer Battered Onion Rings (V) **£5.00**
Buttered Jersey Royals (V, RVG) **£5.00**
Blubell Side Salad & House Dressing (V, VG, GF) **£5.00**



WELCOME TO THE BLUE BELL INN AT ARKENDALE

I'm Simon Wade, and I have the privilege of being custodian of this special inn.

After 35 years in hospitality – from London hotels and city restaurants to boutique pubs of my own – every step of my journey has led me here, to The Blue Bell.

My family and I have called this corner of North Yorkshire home for over 25 years, and we feel incredibly fortunate to live in such a beautiful part of the country. It's this sense of place, of belonging, that inspires everything we do here.

My ambition for The Blue Bell is simple: to create a true country inn, rooted in tradition but thoughtfully evolved for today. A place where: The pub still feels like the beating heart of the village, where friends gather over a pint or a glass of wine. Dining is relaxed yet refined, with seasonal dishes crafted from the best local ingredients. Our six boutique rooms offer comfort, character, and just the right touch of luxury.

Most importantly, I believe memorable experiences are made by people. That's why I've handpicked a team who not only know their craft but share my passion for genuine Yorkshire hospitality.

Whether you're joining us for a drink, a meal, or a few days away, I hope you'll find The Blue Bell to be a place where you can slow down, feel at home, and enjoy something just a little special.



WHY NOT TRY OUR SUNDAY LUNCH

12-8pm 2 courses - £29.95 3 Courses £34.95

T : 01423 369242 info@thebluebellatarkendale.co.uk

www.thebluebellatarkendale.co.uk

Facebook: The Blue Bell at Arkendale Instagram: @bluebellarkendale

Please take a look out our sister venues:

The Grantham Arms Boroughbridge T: 01423 323980 www.granthamarms.co.uk

The Punch Bowl Inn Marton Cum Grafton T: 01423 322519 www.thepunchbowlinnmcg.co.uk