

The Blue Bell at Arkendale Menu

Available Lunch, Evening & All Sunday Service

- Sharing Boards -

Warm Bread Selection (v)

Olives, Sun-Blushed Tomato, Olive Oil, Aged Balsamic, Butter - £5.95

Baked Camembert (v)

Spiced Apple and Plum Chutney, Homemade Warm Focaccia - £13.95

The Blue Bell Fish Board

Chilli & Lime Marinated Tuna Carpaccio, Poached Salmon Ballantine, Seared King Scallops, Beer Battered Langoustine Tails, Warm Bread, Marinated Olives, Sun-Blushed Tomato - £21.95

- Starters -

Soup of the Day (v)

Warm Bread, Butter - £5.95

Ham Hock & Black Pudding Terrine

Pease Pudding, Cider Jelly, Sour Dough Toast - £6.95

Chilli & Lime Marinated Tuna Carpaccio

Pickled Mooli, Dukkah Crumb, Citrus Preserve, Micro Coriander - £6.95

Mozzarella & Basil Bruschetta (v)

Sun-Blushed Tomato, Pesto, Garden Herb Salad - £5.95

Poached Salmon Ballantine

Confit Cherry Tomato, Garden Herb Crème Fraîche, Fennel & Blood Orange Salad - £6.95

Classic Beer Battered Langoustine Tails

Smoked Paprika & Anchovy Dip, Charred Lemon - £8.50

Nam Jim Pork Belly

Kimchi Jam, Puffed Wild Rice - £6.95

Beetroot Falafel (vg)

Quinoa Salad, Grilled Flatbread, Garlic Hummus, Candied Walnuts - £5.95

Seared King Scallops

Bacon Mayonnaise, Textures of Sweetcorn, Basil Oil - £8.95

- Mains -

Treacle & Ale Marinated Pork Fillet

Smoked Potato Purée, Butter Poached Onion, Pancetta Wrapped Green Beans, Onion Ash - £14.95

Pork & Chorizo Burger

Crispy Bacon, Mozzarella, Apple Jam, Brioche Bun, Skinny Fries, House Salad - £13.95

Home Smoked Salmon

Langoustine Bisque Risotto, Tenderstem Broccoli, Caviar Velouté - £15.95

Beer Battered Haddock

Chunky Chips, Mushy Peas, Homemade Tartare Sauce, Fresh Lemon - £13.95

Steak, Kidney & Guinness Pie

Shortcrust Pastry, Chunky Chips, Seasonal Veg, Red Wine Sauce - £14.50

Baked Portobello Mushroom (vg)

Roasted Baby Artichoke, Confit Tomato Sauce, Nutty Crumb - £13.95

Pan-Fried Halibut

Braised Ox Cheek, Sliced Button Mushroom, Baby Leeks, Filo Pastry, Celeriac Purée - £21.95

10oz Grande Reserve Ribeye

Chunky Chips, Confit Tomato, Garlic Mushroom, Rocket & Parmesan - £24.95

Bombay Pressed Lamb Breast, Tikka Lamb Loin

Spiced Cauliflower Cous-Cous, Pickle Carrots, Cucumber, Mint, Yoghurt - £18.95

Braised Ox Cheek

Pommes Anna, Bourignonn Garnish, Star Anise Carrot, Herby Scone - £16.50

Oven Baked Chunky Cod

Parmentier Potato, Samphire, Garden Peas, Baby Gem, Rarebit Crust - £15.95

The Bluebell Chicken Chasseur

Southern Fried Drumstick, Skinny Fries - £14.50

Barbeque Heritage Carrot (v)

Salt Baked Beetroot, Goat's Curd, Fondant Potato, Charred Orange, Hazelnut Dressing - £13.50

- Sides -

Seasonal Vegetables (v) | Skinny Fries | House Salad (v) | Beer Battered Onion Rings - £2.95

Chunky Chips - £3.50

- Sauces -

Peppercorn (v) | Mushroom (v) | Garlic Butter (v) | Blue Cheese (v) - £2.95

- Desserts -

Date & Ale Jam Roly Poly (v)

Butterscotch Sauce, Cinder Toffee Ice Cream - £5.95

Dark Chocolate Fondant (v)

White Chocolate, Salted Chocolate Ice Cream - £7.95

Lime & Ginger Posset (v)

Raspberry & Hazelnut Biscotti - £6.50

Golden Syrup and Orange Marmalade Sponge Pudding (v)

Cointreau custard - £6.95

Honeycomb Panacotta

Mini Toffee Apples, Crunchy Crumb - £6.50

Rhubarb Arctic Roll (v)

Vanilla Custard, Rhubarb Textures - £6.95

Coconut Rice Pudding (vg)

Pineapple & Chilli Jam - £6.50

The Blue Bell Tasting Board (v)

A little bit of all of 'em - £21.50

British Isle Cheese Board (v)

Selection of the Great British Cheeses, Homemade Fruitcake, Celery, Grapes, Chutney, Artisan Crackers

3 Pieces £7.50

4 Pieces £8.95

Please see the Black Board for Today's Special Dishes

(v) Suitable for Vegetarians. For More Information on Allergens in all of our Dishes, Please ask a Member of staff