



BLUE BELL AT ARKENDALE MENU

Monday - Saturday Lunch & Evening | Sunday 12 - 8pm

NIBBLES

Vegetable Crisps (V)(VE) £3.95 | Mixed Spiced Nuts (V)(VE) £3.50 | Pork Crackling Quavers £3.50

STARTERS

Soup of the Day £7

Warm Rustic Bread (V)(VE)(GFA)

Whitby Dressed Crab £8.75

Fennel, Apple & Sea Herb Salad, Brown Crab Mayonnaise (GF)

Tempura King Prawns £7.95

Thai Marinated King Prawns in a Light Crispy Batter, Rice Wine Dipping Sauce, Asian Slaw

Wild Mushrooms on Toast £8

White Wine, Shallot & Garlic Cream Sauce, Toasted Bloomer & Parmesan (V)(VEO)

Chicken Liver Parfait £8.95

Red Onion Marmalade, Toasted Brioche, Black Truffle (GFA)

Classic Prawn & Shrimp Cocktail £8.50

Bloody Mary Sauce, Crisp Baby Gem, Sun Blushed Tomato, Smoked Paprika (DF)(GFA)

The Blue Bell Black Pudding Scotch Egg £8.75

Mushroom Ketchup, Celeriac Remoulade (DF)

Panzanella Salad £7.95

Olives, Sun Blushed Tomato, Cucumber, Croutons, Vegan Feta Cheese (V)(VEO)

MAINS

Roast Herb Fed Chicken £16.95

Pomme Purée, Tender-stem Broccoli, Wild Garlic, Pancetta & Mushroom Fricassee Sauce

Pan Seared Smoked Salmon £16.95

Crushed Mini Jacket Potatoes, Asparagus, Lovage Emulsion, Hollandaise Sauce

Roasted Lamb Rump £21.95

Dauphinoise Potato, Braised Peas & Pancetta, Red Wine Jus

Wild Mushroom Risotto £14.95

Spinach, Toasted Pine Nuts, Crispy Hen's Egg (V)(VEO)

CLASSICS

The Blue Bell Fish Pie £16.50

Smoked Whitby Haddock, Scottish Salmon, King Prawns, Lemon & Dill Velouté, Cheddar Topped Mash, House Salad

Hand Crafted Aged Steak & Ale Pie £16.50

Creamy Mash Potato, Root Vegetables, Proper Gravy

Theakston Best Bitter Battered Fish & Hand Cut Chips

Small £9.50 | Large £16.50

Mushy or Garden Peas, Tartare Sauce, Lemon

8oz Yorkshire Beef Burger £16.95

Grilled Bacon, Monterey Jack Cheese, Relish, Brioche Bun, Skinny Fries

Theakston Best Bitter Battered Monkfish Scampi £15.95

Homemade Tartare Sauce, Pea Salsa, Skinny Fries

PLEASE SEE
THE
BLACKBOARD
FOR
TODAY'S
SPECIALS

CONTINUED . . .



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CLASSICS

Pea & Potato Gnocchi £13.95
Wild Mushrooms, Fettle Cheese, Crispy Mint (V)(VEO)

Thai Green Curry £15.95
Vegan Flat Bread, Coconut & Coriander Rice (V)(VE)

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, served with Hand Cut Chips, Sautéed Garlic & Shallot Green Beans, Cafe De Paris Butter

8oz Yorkshire Sirloin Steak £21.95 | **10oz Yorkshire Ribeye Steak** £27.95

Garlic & Herb Marinated Chicken Skewers £17.95

SAUCES £3

Peppercorn | Blue Cheese | Béarnaise

SIDES £4 Each

Buttered Seasonal Greens (V)(VE) | Mashed Potato (V) | Hand Cut Chips (V)(VE) | Skinny Fries (V)(VE) | House Salad (V)(VE)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream £7.95

Warm Bakewell Tart, Raspberry Ripple Ice Cream £7.95

Lemon Meringue Pie, Liquorish, Blue Berry Ice Cream £8.50

Yorkshire Rhubarb, Scorched Cream, Caramac, Brandy Snap Biscuit (GFA) £6.95

Indulgence of Chocolate, The True Dessert for Chocolate Lovers (GFA) £8.95

Lemon & Lime Tart, Rhubarb Ice Cream (V)(VE) £5.95

Belgium Chocolate Fudge Cake, Berry Compote, Vanilla Ice Cream (V)(VE) £6.50

Selection of Yorkshire & British Farmhouse Cheeses

3 Piece £9 | 5 Piece £14

All served with Homemade Chutney, Quince Paste, Grapes, Celery & Crackers

Fountains Gold

A Yorkshire Cheddar Style Cheese produced from Jersey & Guernsey Milk to give it a Rich Buttery, Creamy Texture & with Full Flavour

Yorkshire Fettle

Shepherd's Purse Cheese, a Yorkshire version of the Classic Greek Ewes Milk Cheese, Delicate at first with a Good Salty Bite

Blue Monday

Complex & Creamy with Bold Cracks of Blue, Spicy & Sweet with Underlying Savouriness

Waterloo

A Soft Cow's Milk Cheese that's Brie-Like in Texture with a Sweet, Smooth Taste, Mellow & Fruity becoming more Peppery with Age

Richard III Wensleydale

One of the Artisan Wensleydales produced today. Clean & Light with a Gentle, Milky, Lemony Flavour

SALADS | SANDWICHES | SUNDAY LUNCH

CONTINUED . . .



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SALADS

Garlic & Herb Chicken Caesar Salad

Parmesan, Croutons, Anchovies, Caesar Dressing £14.95

Smoked Salmon & Prawn Salad

Marie Rose Dressing, Granary Bread £14.95

SANDWICHES

Available Monday – Saturday Lunchtimes

COLD SELECTION £9.95

Served on White or Malt Bloomer with Chips & House Salad

Coronation Chicken

Toasted Almonds, Sultanas (GFA)

Yorkshire Aged Roast Beef

Rocket & Horseradish Mayonnaise (GFA)

East Coast Prawns

Marie Rose Sauce, Baby Gem (GFA)

Yorkshire Cheddar Cheese

Homemade Fruit Chutney (V)(GFA)

HOT SELECTION

Served with Chips & House Salad

Hot Roast Meat of The Day £9.75

Served in a Warm Baguette

Theakston Beer Battered Fish £10.50

Toasted Ciabatta, Mushy Peas, Tartare Sauce

The Blue Bell Club Sandwich £12.50

Garlic & Herb Chicken, Grilled Bacon, Egg Mayonnaise (GFA)

SUNDAY ROASTS

Available 12 – 8pm Every Sunday

All Served with Roast Potatoes, Roast Vegetables, Cauliflower Cheese, Yorkshire Pudding & Rich Thick Gravy

Roast Dry Aged Topside of Beef £16.95

Loin of Pork

Apple Sauce, Crackling £16.95

Roast Garden Herb Chicken

Stuffing £16.95

Trio of Roasts

Beef, Pork & Chicken £19.95

V Vegetarian, VE Vegan, VEO Vegan Option, GF Gluten Free, GFA Gluten Free Available, DF Dairy Free

For more information on Allergens please ask a member of our team

WHEN PLACING YOUR ORDER PLEASE MAKE OUR TEAM AWARE OF ANY ALLERGENS

