



2 courses £19.95 / 3 courses £24.95

(Prices are per customer and supplements will apply. 1 course available at £14.50)

Starters

- Black pudding & streaky bacon stack with Dijon cream sauce (GF)
- Crispy Belly Pork bites in a honey, soy, ginger, chilli & red wine sauce served with prawn crackers (GF) (+£1.25)
- Tempura king prawns, sweet chilli dip, dressed leaf (GFA/SF) (+£2.00)
- Classic prawn cocktail, Marie Rose sauce, topped with a fresh crevette, brown bread & butter (GFA/ SF) (£2.50)
- Creamy garlic mushrooms served with a freshly baked bread roll (GFA/V)
- Deep fried breaded French Brie, cranberry compote, dressed leaves (V)
- Sundried tomato, red onion & Feta cheese tart, dressed leaves (V)
- Vegetable spring rolls, sweet chilli dip and dressed leaves (V)

Mains

- Homemade shortcrust Steak & ale Pie, hand cut chips or creamy mash, seasonal vegetables & beef gravy
- 6oz Beef burger, bacon, cheese, tomato, baby gem, gherkins & fries (add another burger only £2.95)
- Yorkshire Pork Belly, slow cooked with crispy crackling skin, creamy mash, greens & cider sauce (GF)(+£2.00)
- 10oz Horseshoe Gammon, spiced pineapple, fried hen's egg, hand cut chips, garden peas (GFA)
- Homemade Lasagne, rich beef ragu, Ricotta, Mozzarella & Parmesan cheese, topped with Bechemel Sauce, garlic bread & salad
- Steak & fries, crispy onion rings, roasted tomato, garlic butter, Rocket and Parmesan salad (+£6.00)
- Chicken Tikka Masala, boiled rice, popadom and mango chutney (GF/VA)
- Hunters Chicken topped with bacon, cheese and BBQ sauce, fries and salad (GFA)
- Baked Haddock fillet, creamy cheese, leek and bacon sauce, baby potatoes and greens
- Fish & Chips, battered Haddock, mushy peas & lemon wedge (GFA/DF)
- Classic Macaroni cheese, garlic bread and dressed salad (V)
- Sundried tomato, red onion and Goats cheese tart, fries, and salad (V)

Sides - All £3.75

Sweet potato fries, fries, hand cut chips, onion rings, garlic bread, House salad, new potatoes

Sauces All £2.95 Garlic Butter, Peppercorn

Don't forget to ask for today's specials

Desserts

- Rich dark chocolate brownie served with vanilla ice cream and chocolate sauce
- Traditional Apple crumble served with creamy custard
- Homemade Sticky toffee pudding, sweet caramel sauce, vanilla ice cream, topped with toffee popcorn
- Homemade cheesecake
- Hot chocolate fudge cake served with vanilla ice cream
- Cinnamon sugar Churros with chocolate dipping sauce

All our food is freshly cooked to order so at busy periods please be patient as there may be a little wait
(GF) gluten free, (GFA) gluten free available, (DF) dairy free, (SF) contains shellfish (V) vegetarian
(VA) vegetarian available

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