



Main Course – Meat

*** Free Range Belly Pork £23.95**

Braised Aromatic Belly Pork with Creamy Mashed Potato, Crispy Greens and a Light Pork Jus

*** Yorkshire Wolds Lamb Shank £24.45**

Individual Slow Cooked Lamb Shank served with Creamy Mashed Potato and a Red Wine, Mint and Rosemary Jus

*** Gressingham Duck £24.45**

Pan Fried Breast of Duck with Dauphinoise Potatoes, served with a Redcurrant & Port Reduction

*** Chicken Forrestier £21.95**

Pan Fried Chicken Supreme, Potato Fondant and a Wild Mushroom Forrestier Sauce

All of the above served with Seasonal Vegetables

Tournedos Rossini £38.95

Fillet Steak served on Toasted Muffin with Smooth Brussels Pate and a Wild Mushroom Forrestier Sauce

*** Blue Bell Steaks Fillet £32.95 / Sirloin £27.95**

All Steaks cooked to your liking served with Hand Cut Chips, Braised Beef Tomatoes, Chestnut Mushrooms and Dressed Salad

Add a King Prawn Skewer, Blue Cheese or Peppercorn Sauce to your steak for an additional £4.50

* Available Gluten Free, Please State When Ordering



Main Course - Fish

*** Pan Fried Fillet of Sea Bass £23.95**

Fillet of Sea Bass served with Fondant Potato, Samphire and a Caper Lemon and Butter Sauce

*** Roasted Loin of Cod £24.95**

Roasted Cod Loin with Jersey New Potatoes, Vine Ripened Cherry Tomatoes, Spinach and a Chorizo Sauce

*** Beer Battered Cod Goujons £18.95**

Crispy Cod Fillet with Hand Cut Chips, Mushy Peas and Home-made Tartare Sauce

Main Course - Vegetarian

*** Mushroom Risotto £18.95 V / Vg**

Wild Mushroom Risotto served with Parmesan Crisps

*** Vegetable Wellington £18.95 V / Vg**

Sauteed Vegetables in a Puff Pastry Wellington, served with a Spicy Tomato Sauce and House Salad

*** Blue Bell Summer Salad £18.95 V / Vg**

Summer Greens, Strawberries, Feta, Olives and Roasted Vegetables with Giant Cous Cous and a House Dressing

Side Orders £4.00

Hand Cut Chips

Onion Rings

Seasonal Vegetables

House Side Salad

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