



### Drinks & Deli Plates

Grand Pink Gin & Fever-Tree Tonic 7.95 (50ml Gin)

Mixed Marinated Olives (GF) (v) 3.95

Homemade Sourdough Bread with Jersey Butter (v) 3.50

Blistered Padrón Peppers, Sriracha Mayo (GFA) (v) 4.95

Sesame Chicken Wings, sticky Soy & Hoi Sin Glaze, Chilli & Spring Onion 7.95

### Starters

Blue Bell Prawn Cocktail (GFA) Atlantic prawns, baby gem lettuce, bloody Mary mayonnaise & brown bread 7.50

Beer-Battered King Prawns, chilli & lime jam, smoked sea salt 8.50

Today's Homemade Soup served with rustic bread (v) 5.95

Loaded Nachos Sharer, melted cheese, tomato salsa, guacamole, jalapeños, sour cream (v) 8.50 (add pulled pork + 1.50)

Chicken Liver Paté with red onion chutney, toasted sourdough 7.50

Creamy Roasted Garlic Mushrooms (GFA) with oak smoked Wensleydale on toasted sourdough (v) 6.95

Home-made Yorkshire Puddings with Henderson's relish and onion gravy (v) 5.95

Salt & Pepper Calamari, garlic aioli, charred lemon, herbs 7.25

### Flame Grills

We serve the best British Beef. All our steaks are sourced in Yorkshire & aged for 28 days, served with chunky chips, roasted mushroom, grilled tomato, & dressed rocket

10oz Sirloin Steak (GF) 23.95 10oz Rump Steak (GF) 18.95

Add one of the following sauces for 2.95 - Peppercorn, Diane or Blue Cheese

Add Onion Rings – 1.50 Add Beer Battered King Prawns - 4.95

8oz Flat Iron Steak served with Peppercorn or Diane sauce, skin-on fries, dressed rocket 19.95

(Best served medium rare) Upgrade to parmesan & truffle fries for £1

### Blue Bell Classics

Steak & Ale Pie with seasonal vegetables & a choice of potatoes 15.95

Traditional Lasagne with garlic bread & house salad 13.95 (vegetarian also available)

Traditional Local Ale Battered Fish & Chips (GFA) with garden or mushy peas, tartare sauce & lemon 15.95

Wensleydale stuffed Chicken Breast wrapped in streaky bacon, Dauphinoise potatoes, green beans, creamy Wensleydale & chive sauce 16.95

Whitby Scampi served with chunky chips, house salad, tartare sauce & lemon 13.95

Fish Pie served in parsley sauce with smoked cheese mash & garden peas 14.95

10oz Gammon Steak (GFA) with roast pineapple, fried egg, garden peas, onion rings & chunky chips 14.95

ALLERGENS: Please notify a member of staff if you have an allergy, or ask for further allergen information. Not all ingredients are listed and we cannot guarantee the total absence of allergens as they are present in our kitchens.



## Famous Blue Bell Sizzlers

Stir-fried vegetables with oyster, hoi-sin & soy sauce. Served with chunky chips or steamed rice.

Vegetable (v) (GFA) 12.95

Chicken (GFA) 14.95

King Prawn (GFA) 15.95

## Mains

Catch of the Day - (GFA) See the specials board for our fresh fish of the day!

Roasted British Pork Belly (GFA) with grilled asparagus, sautéed new potatoes, fennel and apple, cider and wholegrain mustard cream sauce 16.95

Blue Bell Giant Sausages with buttered mash potatoes, onion gravy & crispy leeks 13.95

Katsu Chicken Curry with steamed jasmine rice, curry sauce and cucumber salad 15.95

Spinach & Ricotta Tortelloni with sage and spinach butter sauce (v) 14.95

Caesar Salad (GFA) with baby gem lettuce, smoked bacon, parmesan, croutons & house Caesar dressing 12.95

(Add flame grilled chicken breast or halloumi for 3.75)

## Blue Bell Burgers

All served with chunky chips & coleslaw

Blue Bell House Burger 15.95

British beef burger, smoked cheddar, grilled bacon, dill pickle, gem lettuce, red onion marmalade, tomato ketchup & mustard mayonnaise

Dirty Burger 16.95

Grilled British beef burger topped with slow cooked jalapeño pulled pork, smoked cheddar, dill pickle, gem lettuce, smoky BBQ sauce, mayonnaise & onion rings

Flame Grilled Chicken Burger 15.50

British chicken breast, smoked bacon, dill pickle, gem lettuce, tomato & mayonnaise

All our burgers can be served “naked” – Just swap the bun for a mixed house salad instead!

Double up your  
beef burger for  
3.50

Upgrade to  
Sweet Potato  
Fries for 1.50

## Plant Based Menu

Moving Mountains B12 Burger (ve) 15.50

100% plant-based burger with vegan smoked applewood cheese, flat cap mushroom, tomato & gem lettuce, dill pickle, vegan mayonnaise and chunky chips

Potato Gnocchi with wild garlic pesto, pickled garlic flowers and vegan parmesan (ve) 13.95

Katsu Cauliflower Curry with steamed jasmine rice, curry sauce and cucumber salad (ve) 14.95

## SIDES

Skin-On Fries 3.95 | Chunky Chips 3.95 | Buttered Mash 2.95 | Sweet Potato Fries 3.95

Seasonal Vegetables 3.50 | Mixed House Salad 2.95 | Onion Rings 2.95 | Coleslaw 2.50

Parmesan Truffle Fries 4.95 | Curry Fries with Katsu Sauce 4.50

DELICIOUS SOURDOUGH PIZZA SERVED UPSTAIRS AT **BLUE SMOKE** ARTISAN PIZZA – PLEASE ASK!

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