PLANT-BASED AND VEGAN OPTIONS

Butternut squash, sweet potato & chickpea curry, steamed rice, coriander & vegan garlic naan (vg) — 16.95
Add chicken breast +4.95 | grilled halloumi +4.50 | king prawns +5.95

Mushroom, spinach & white truffle pie, chive mash, honey glazed carrots, mushroom gravy — 17.95

SALADS

Goat's cheese salad — 12.95
Warm goat's cheese, mixed leaves, cherry tomatoes, red onion, caramelised walnuts, honey & mustard dressing, balsamic glaze (v)

Classic Caesar salad — 10.95
Baby gem lettuce, smoked bacon, parmesan, crispy croutons and Caesar dressing

Add chicken breast +4.95 | grilled halloumi +4.50 | king prawns +5.95

SIDES

Skin-on-fries	4.50	Sea salt battered onion rings	4.50
Chunky chips	4.50	Homemade coleslaw	3.50
Buttered mash	4.50	House side salad	4.50
Sweet potato fries	5.50	Buttered seasonal vegetables	4.50
Parmesan truffle fries	5.95		

DESSERTS AND HOT DRINKS

Indulge your sweet tooth with our delectable desserts. Or maybe you're looking to warm up with a cozy hot drink, savor the rich flavors of a liqueur coffee, or enjoy one of our premium spirits. Please ask a member of staff for our full dessert and drinks menus to see more.

THE BLUE BELL INN
EST 1633
WENTBRIDGE



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NIBBLES

Mixed marinated olives (vg)	4.50
Homemade sourdough bread, with Yorkshire butter (v)	3.95

STARTERS

Today's homemade soup, served with rustic bread (v)	7.25
Blue Bell prawn cocktail, Atlantic prawns, baby gem lettuce,	8.95
Homemade Scotch egg, pickled walnut ketchup, shallots & baby watercress	9.95
Grilled halloumi, pomegranate molasses, hot honey aioli (v)	7.50
Sticky pork belly bites, with soy and honey glaze, sesame seeds and coriander	7.95
Loaded nachos sharer, melted cheese, tomato salsa, guacamole, jalapenos, sour cream (v)	8.95
Beer battered king prawns, sweet chilli jam, lime	9.95
Creamy roasted garlic mushrooms, with oak smoked Wensleydale on toasted sourdough	8.50
Home-made Yorkshire puddings, with Henderson's relish and onion gravy (v)	7.50

BLUE BELL CLASSICS

Steak & ale pie, with seasonal vegetables, choice of potatoes and red wine gravy	18.95
Classic beef lasagne, with garlic bread & house salad	16.95
Local ale battered fish & chips, garden or mushy peas, tartare sauce & lemon	18.95
Wensleydale stuffed chicken breast, wrapped in streaky bacon, dauphinoise potatoes, green beans, creamy Wensleydale & chive sauce	19.95
Whitby scampi, served with chunky chips house salad, tartare sauce & lemon	16.95
Fish pie, served in parsley sauce with smoked cheese mash & garden peas	17.95
10z Gammon steak, with roast pineapple, fried egg, garden peas, onion rings & chunky chips	17.95

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)	13.95
Chicken	16.95
King Prawn	17.95

MAINS

Catch of the day - See the specials board for our fresh fish of the day!

Butternut squash gnocchi, Italian broccoli, sage, toasted hazelnuts, Pecorino, garlic ciabatta (v)	16.95
Chargrilled 10oz pork chop, soy, chilli, garlic & honey glaze, roasted baby potatoes, mangetout and pak choi	19.95
Panko-crusted chicken breast, mozzarella, roasted cherry tomatoes, basil, Parmesan, garlic-buttered herb new potatoes, balsamic glaze	18.95
Blue Bell giant sausages, with buttered mash, seasonal green vegetables & onion gravy	17.95

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	31.95
10oz Rump steak	23.95
Add peppercorn, Diane or blue cheese sauce	2.95
Add onion rings	3.50
Add garlic king prawns	4.95

Steak frites, served with peppercorn or Diane sauce, skin-on fries, dressed rocket (best served medium rare)	22.95
Upgrade to parmesan & truffle fries	1.50

BLUE BELL BURGERS

All served with chunky chips or skin-on-fries & coleslaw

Double up your beef burger for 3.95
Upgrade to sweet potato fries for 1.95

Bacon & Cheddar house burger 17.95
Grilled British beef burger, smoked cheddar, grilled bacon, dill pickle, gem lettuce, burger sauce, brioche bun

Dirty burger 18.95
Grilled British beef burger topped with slow cooked jalapeño pulled pork, smoked cheddar, dill pickle, gem lettuce, smoky BBQ sauce, mayonnaise & onion rings

Crispy chicken burger 17.95
British chicken breast, smoked Yorkshire bacon, dill pickle, gem lettuce, tomato, mayonnaise, brioche bun

All our burgers can be served "naked" - just swap the bun for a mixed house salad instead!