

VALENTINE'S MENU

3 Courses £34.95 per person

Available from Thursday 12th to Saturday 14th February

STARTERS

Roast Tomato & Red Pepper Soup with basil oil, rustic bread (v)

Atlantic Prawn & Crayfish Cocktail with baby gem lettuce, bloody Mary mayonnaise

Chicken Liver Parfait with spiced plum chutney, toasted sourdough, dressed leaves

Creamy roasted Garlic Mushrooms served on toasted rustic bread (v)

Baked Camembert infused with garlic & rosemary, red onion marmalade, grilled Sourdough (v)

MAINS

8oz Yorkshire Sirloin Steak served with chunky chips, oven-roasted tomato, roasted mushroom, peppercorn sauce & onion rings (+ £3pp)

Pan-fried Cod Fillet with herb crushed baby potatoes, seasonal greens, champagne sauce

Herb-roasted Chicken Breast with dauphinoise potatoes, wilted spinach & smoked bacon, wild mushroom and tarragon cream

Slow-roasted Pork Belly, creamed mash potato, honey-glazed carrots, apple & cider jus

Butternut Squash, Lentil & Almond Filo Tart, chive mash, roasted roots, red wine jus (vg)

PUDDINGS

Melting Chocolate Fondant

with white chocolate ice cream & honeycomb

Passion Fruit Cheesecake with strawberry compote, passion fruit sauce

Classic Vanilla Crème Brûlée with shortbread biscuit

Sticky Toffee Pudding salted caramel ice cream & butterscotch sauce

Blue Bell Cheese Board selection of three cheeses with biscuits and house chutney (+ £2pp)

Or swap your dessert for an Espresso Martini

Call us on 01977 620697 or book at www.bluebellwentbridge.co.uk

A £10pp deposit is required for bookings on Saturday, 14th February.

Please speak to our team about Allergens on our Menu and if you do require any further information, please do not hesitate to ask. Not all ingredients are listed and all allergens are present in our kitchens.



BLUE BELL

EST. INN 1633

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