



THE BLUE BELL GLINTON

SEASONAL MENU

NIBBLES £4 each

Nocellara olives (v) (gf)
Baked breads, balsamic dip (ve) (gfa)
Honey and mustard chipolatas

STARTERS

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| Soup of the day, baked bread (gfa) | £6.95 | Mackerel pate, lemon gel, cucumber and radish, horseradish cream, rye croutes (gfa) | £7.95 |
| Chicken and leek terrine, pickled vegetables, toasted sourdough (gfa) | £7.50 | Gorgonzola, fig and spinach feuille de brick parcel, watercress and walnut salad (v) | £7.50 |
| Smoked haddock Scotch egg, cream leeks, whole grain mustard velouté | £7.95 | | |

MAIN COURSE

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| Oven roasted potato gnocchi, wild mushrooms and butternut squash, sage velouté, pine nuts (v) | £13.95 |
| Rump beef burger, Emmental cheese, bacon, lettuce, tomato, gherkin, relish, skinny fries (gfa) | £13.95 |
| Battered haddock and chips, lemon and dill mushy peas, tartare sauce | £14.95 |
| Market fish with a herb and parmesan crust, rosemary and garlic roasted new potatoes, oyster mushroom, spinach purée, lemon beurre blanc (gfa) | £16.95 |
| Slow braised beef pie with bacon, baby onions and mushrooms, creamed potato, buttered cavolo nero, honey roast carrots, red wine jus | £15.50 |
| Venison loin, dauphinoise potatoes, celeriac purée, baby corn and fine beans, juniper jus (gf) | £22.95 |
| Chicken Thai red vegetable curry, basmati rice, flat bread, coriander and tomato salad (gfa) | £14.95 |
| Chicken Caesar salad, anchovies, parmesan, croutons, classic dressing (gfa) | £13.95 |
| 8oz sirloin steak served with chips, flat cap mushroom, grilled plum tomato, onion rings (gfa) | £23.50 |
| Peppercorn or stilton sauce (gf) | £1.95 |

VEGAN

STARTERS

Roasted beetroot and artichoke salad, toasted pumpkin seeds, saffron dressing (ve) (gfa) £6.95

Red pepper bruschetta with pickled shaved fennel, shallot and red wine vinaigrette (ve) £6.95

MAIN COURSE

Cauliflower "steak" with ras el hanout spice, crushed potatoes, Mediterranean vegetables, almond, lemon and parsley dressing (ve) £13.95

Thai red vegetable curry, basmati rice, flat bread, coriander and tomato salad (ve) £13.95

Tagliatelle with porcini mushrooms, spinach, garlic and herb broth (ve) £14.50

CIABATTAS Available until 2.30pm

Served with dressed leaves, coleslaw and skinny fries

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| Steak and onion with Dijon mustard and watercress | £9.95 |
| Prawn and Marie rose sauce with tomato and lettuce | £9.95 |
| Roasted red pepper and goats cheese with basil pesto (v) | £9.95 |
| Chicken and pancetta, wholegrain mustard mayonnaise | £9.95 |

SIDES

£4 each

Mixed salad (v) (gf)
Seasonal vegetables (v) (gf)
Chunky chips/skinny fries (v)
Creamed mash (v) (gf)
Onion rings (v)

CHILDREN'S

STARTERS £3.50

Garlic bread
Soup of the day

MAINS COURSE £5.95

Pasta and tomato sauce
Fish and chips
Sausage and mash
Burger and chips

DESSERTS £3.50

Ice cream and chocolate wafer
Chocolate brownie and vanilla ice cream

DESSERTS

£6.95 each

Classic tiramisu with chocolate sauce (v)

Honey and star anise roasted peach, honey cake, thyme shortbread crumb, Greek yogurt (v)

Warm doughnuts, white and dark chocolate dipping sauce (v)

Chocolate crèmeux, lime butterscotch sauce, crystallised pistachios, pistachio ice cream (v)

Mango and coconut cheesecake, pineapple and lime compote, rum and raisin ice cream

Chocolate brownie, fruit compote, coconut and vanilla ice cream (ve) (gf)

Ice cream and sorbet selection (gfa) £5.95

Cheeseboard £7.95

Served with set quince, celery, fruit chutney and cheese biscuits:
Mrs. Temples Walsingham (crumbly texture, pasteurised cow's milk)
Mrs. Temples Binham Blue (creamy blue with good subtle flavour)
Baron Bigod (Brie style with delicate, fresh and citrusy notes)
Golden Cross goats cheese (Silky smooth texture lightly charcoaled)

DESSERT WINE

Sauternes Chateau Jany 37.5cl bottle £21.95

Brachetto D'aquie Alasia 75cl bottle £24.95

PLEASE ASK FOR OUR SELECTION OF SINGLE MALT WHISKIES, COGNAC AND AFTER DINNER FAVOURITES

COFFEE & HOT DRINKS

Latte £3.10

Cappuccino £3.10

Espresso £2.70

Americano £2.80

Twinnings herbal tea £2.90

Hot chocolate £3.10

Pot of tea £2.80

Floater coffee £3.50, add your favourite liquor from £3.00

Hazelnut, gingerbread, caramel or vanilla syrup 30p



THE BLUE BELL GLINTON

SOFT DRINKS

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| J20 apple & raspberry | £3.00 |
| J20 orange & passionfruit | £3.00 |
| Raspberry lemonade | £2.90 |
| Frobisher orange juice | £2.80 |
| Frobisher apple juice | £2.80 |
| Appletiser | £3.00 |
| Cranberry juice | £2.60 |
| Pineapple juice | £2.60 |
| Big Tom tomato juice | £3.50 |
| Firefly botanical Juice | £3.00 |
| Fever-Tree tonic | £2.50 |
| Sparkling water (small/large) | £2.15/£3.95 |
| Still water (small/large) | £2.15/£3.95 |
| Coca-Cola, Diet Coke, lemonade | £2.60 |

LAGERS & ALES

REAL ALES AND DRAUGHT BEERS

We have a good selection on the bar, please ask.

BOTTLED BEEERS

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| Sol | £4.20 |
| Desperado | £4.30 |
| Budweiser | £4.20 |
| Peroni | £4.20 |
| Rekorderlig | £4.95 |
| Gold Label | £3.30 |
| Crabbies | £4.95 |

NON-ALCOHOLIC

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| Heineken 0 (0% alcohol) | £3.80 |
| San Miguel (0% alcohol) | £3.80 |

COCKTAILS

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| Passionfruit Martini | £8.95 |
| Amaretto Sour | £8.95 |
| Cosmopolitan | £8.95 |
| Long Island Iced Tea | £9.95 |
| Peach Bellini | £6.95 |

NON-ALCOHOLIC

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|---|-------|
| Strawberry and Elderflower Mocktail (0%abv) | £5.95 |
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PLEASE ASK FOR OUR SELECTION OF SPIRITS AND LIQUEURS

SPARKLING & CHAMPAGNE

Taittinger Brut Reserve NV, Dry and light with fresh citrus fruit and subtle, weightier notes of peach and brioche combine elegance in a glass. 125ml £8.95 / Bottle £52.50

Taittinger Brut Prestige Rose NV

A vibrant rose with a vivid aroma of red summer fruit. Wild strawberry and raspberry dominate the stylish and elegant palate. 125ml £9.95 / Bottle £57.50

Prosecco Spumanté Lunetta NV, Italy

Aromas of flowers and apricots. Dry and soft on the palate. 20cl Bottle £7.95

Durello Spumanté Paladiano NV, Italy

Refreshing sparkler crunchy apple fruit. the tippie of choice in Verona bars! Bottle £24.95

Franciacorta Rosé Ferghettina 2015, Italy

Delicate summer fruit nose, bursting with red fruit flavours. This is a really classy alternative to rosé Champagne. Bottle £49.95

WHITE WINE

Le Sentier Blanc, Cotes du Gascogne 2019, France

Fresh and lively 'House White' with ripe citrus aromas. Fresh and zippy with good fruit, balance and length. 175ml £4.85, 250ml £5.95, Bottle £16.75

Pinot Gregio,' La Farfalle' Bella Modella 2019, Italy

Really good Pinot which is light and vibrant with zesty citrus and green apple flavours. 175ml £5.05, 250ml £6.20, Bottle £17.95

Sauvignon Blanc Apello 2019, New Zealand

Fresh tropical nose and a bold and fruity palate from Marlborough. 175ml £6.50, 250ml £7.70, Bottle £22.60

Chardonnay, Montsable 2019, France

Delicious flavours of pear, peach, honey, cream and vanilla. 175ml £6.70, 250ml £7.95, Bottle £23.50

Vinho Verde Casa Vila Nova 2020, Portugal

Award-winning white which is fresh and delicious with lots of citrus fruit. Bottle £23.95

Picpoul de Pinet 'Cuvee Caroline' Famille Morin 2020, France

Top quality single-estate Picpoul which has fresh floral aromas and refreshing citrus flavours. Bottle £25.95

Gruner Veltliner'Funkstille' 2019, Austria

The palate is rich with flavours of ripe pear, fresh citrus, melon and grapefruit with a refreshing, zippy finish. Bottle £27.50

Gavi del Comune di Gavi 'Nouvo Quadro' Battistina 2020, Italy

This is turbo-charged Gavi with white peach, blossom and crystallised ginger aromas. Fresh and light zesty citrus notes on the palate with a textured and rounded mouthfeel. Bottle £29.95

Rioja Blanco 'Vinas Viejas' Bodegas Luis Canas 2019, Spain

Classy barrel fermented white which is complex, rich and long with plenty of ripe fruit and hazelnuts on the palate. Bottle £32.50

Bacchus/Chardonnay 'Gardner Street' Hennes 2020 England

Floral and green fruit aromas lead to a light and zesty palate of green apples and some tropical notes. British summertime in a glass! Bottle £35.95

Chablis 1er Cru Bottle 'Beauroy' Domaine Hamelin 2018, France

Domaine Hamelin is family owned, established in 1840. The grapes for this wine are grown in a Premier Cru vineyard called 'Beauroy' that produce a concentrated white that is powerful and rich in ripe fruit flavour. Bottle £49.50

RED WINE

Le Sentier Rough Vacluse 2019, France

'House Red' with rich, fresh, juicy red and black bramble notes. 175ml £4.85, 250ml £5.95, Bottle £16.75

Merlot Camino de la Cabana 2019, Chile

Excellent depth and balance, rich vibrant and moreish. 175ml £5.40, 250ml £6.50, Bottle £18.95

Nero d'Avola Sibiliano 2020, Sicily

Organically produced stunner with lots of rich dark fruit and notes of spice. Concentrated and long. 175ml £6.50, 250ml £7.70, Bottle £22.60

Malbec, 'Iris' Bodegas Staphyle 2019, Argentina

A really top Mendoza Malbec which is packed full of blueberry, blackcurrent and plum flavours. A rich and fruity but well balanced red with a long finish. 175ml £6.70 250ml £7.95 Bottle £23.50

Shiraz 'Pete's Pure' 2020 Australia

Really good Aussie Shiraz with blueberry, raspberry and black cracked black pepper flavours with a juicy peppery finish. Bottle £23.95

Pinot Noir 'Adobe' Organic Emiliana 2020

Chile Sweet and intense raspberry flavours - elegant and moreish with graceful balance. Bottle £24.50

Chianti Ormanni 2018, Italy

A classic that's full bodied with dark fruit and plenty of tempting rich flavours. A winner with red meats or hearty pasta dishes. Bottle £27.50

Cotes du Rhone Villages 'Les Coteaux' Boutinot 2019, France

Each year exceptional parcels of grapes from the best villages in the Cotes du Rhone are selected to make this wine and it just seems to get better with each vintage! Deliciously smooth and rich with elegant red berry fruits and cherry fruit flavours. Bottle £28.50

Zinfandel Lodi 'Old Vines' Cline Cellars 2019, USA

Classic Californian Zinfandel - a toasty vanilla character and luscious array of ripe black cherry, strawberry and cranberry fruit flavours. This is complex, big and bold! Bottle £32.50

Cabernet Sauvignon Circumstance by Waterkloof 2018, South Africa

From one of SA's top producers - full of flavour with cherries, dark chocolate, blackberry jam and liquorice with a twist of leather at the end. Delicious with steak. Bottle £34.95

Rioja Reserva Valenciso 2012, Spain

Beautifully crafted, blending the best tradition with fine modern practice, this is a seriously classy Rioja. It is concentrated with blackberry fruit, spice, great complexity and purity. Bottle £39.95

ROSÉ WINE

Garnacha Rosado Bodegas Borsao 2020, Spain

Lovely fresh style of rose with red summer fruits. 175ml £5.05 / 250ml £6.20 / Bottle £17.95

White Zinfandel Another Story 2019, USA

Strawberry ice-cream aromas and a fruit packed strawberry jam palate. 175ml £5.60 / 250ml £6.80 / Bottle £19.95

Cotes du Rhone Rose 'Les Cerisiers' Domaine Boutinot 2020, France

Fresh and balanced with aromas and flavours of strawberry, raspberries and red cherries. Bottle £26.00

AFTERNOON TEA

A PRE BOOKING IS REQUIRED FOR AFTERNOON TEA

Traditional afternoon tea £18.95 (per person)

Sparkling afternoon tea £23.95 (per person)

Served alongside a delicious glass of Prosecco

Selection of sandwiches: smoked salmon with crème fraiche, egg mayonnaise and pea cress, Honey roast ham with whole grain mustard, cucumber and cream cheese (examples, subject to change)

Selection of cakes: scones with strawberry jam and clotted cream, victoria sponge cupcake, lemon cake, macarons, chocolate brownie (examples, subject to change)

Unlimited tea's and coffees

Afternoon tea bookings require a £5 deposit per person