

BLUE LION

INN



FREEHOUSE

Blue Lion Bar Menu

Nibbles and Bar Bites

- Selection of Artesian breads served with balsamic and olive oil 3.95
Mixed pitted olives with red pepper and garlic 3.50

Main Menu

- Beer battered Cod and Chips served with crushed minted peas and
homemade tartar sauce 12.95
Locally produced 10oz Rump Steak, fries, grilled tomato, portobello
mushrooms with a choice of smoked paprika butter or garlic & herb 17.25
Mixed grill of game (Venison, Pheasant, Partridge), vine tomatoes, portobello
mushroom, parmentier potatoes, onion rings and peas 19.95
Locally produced 6oz beef burger, baby gem, Monterey jack cheese, bacon
jam, pickled jalapenos served in a sourdough bun with chips 13.50
Local 6oz Venison burger served with poached pears, gorgonzola cheese
13.95
Grilled chicken breast burger, maple chipotle mayo & pickled cucumber,
served in a sourdough bun with chips 13.50
Vegetable burger, beetroot relish, plum tomato & tzatziki dressing, served in
a sourdough bun with chips 11.50
Ploughman's, West Country cheeses served with sour dough bread, pork pie,
radishes and homemade pickles 14.00
Jerusalem artichoke risotto, caramelized pears, gorgonzola cheese 12.75
Homemade pie of the day served with fries or mash, seasonal fresh
vegetables, red wine jus 14.75

Children's Menu all 5.95

- 4oz Cheeseburger and chips
Chicken bites and chips
Small Cod and chips
Penne pasta, tomato sauce and cheese
Sausage, mash and peas

Sides

- Garlic buttered kale 3.95
Vegetable Ratatouille 3.95
Mushy/Garden Peas 3.00
Creamy mash 3.50
Chips, cheesy chips
3.25/4.00
Coleslaw 3.25

Traditional Roast available on Sundays 12-3 (from September)

- Choice of 2 meats & fish, seasonal veg, cauliflower gratin
small 7.95 med 10.95 large and fish 12.95