

BLUE LION

INN



FREEHOUSE

Pre Bites

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

To Start

Crab bisque served with paprika beignet 6.95
Partridge breast, parsnip and chestnut tartlet, bread sauce 9.00
Pidgeon breast, Vietnamese spring roll, red cabbage gel, roasting juices 8.25
Goat's cheese wrapped in Indian pastry, candied walnut, golden beetroot salad 6.95
John Dorey, clams, apple, curry velouté 7.25

For Main

Venison haunch, black ash, blood orange puree, fondant potato, curly kale 21.00
Pan fried black bream, winter ratatouille, curly kale, lemon beurre blanc 17.50
Braised pork belly, black pudding and potato terrine, celeriac remoulade, apple puree 18.25
Locally produced 10oz rump steak, fries, Portobello mushrooms, grilled tomato with a choice of smoked paprika butter or garlic and herb 17.95
(Peppercorn sauce 2.00)
Game pithivier, spiced carrot puree, confit celeriac, roasted shallots, pickled mushrooms 17.25
Jerusalem artichoke risotto, gorgonzola cheese, caramelized pears 12.75

To Finish

Upside down pineapple pudding with star anise ice cream, rum syrup 7.25
Banana mousse, hazelnut, dulce late 7.95
Chocolate torte served with chocolate ravioli, orange sorbet 7.95
Warm pear and almond frangipane, prune and brandy ice cream 6.95
Selection of cheeses served with crackers and homemade chutneys 8.95