

THE BLUE BELL INN

— KETTLEWELL —

Starters

Soup of the Day £5.95

served with bread and butter

Creamy Garlic Mushrooms £7.95

topped with crispy bacon & blue cheese

Chicken Liver Pate £7.95

smooth pate, red onion chutney, toasted brioche

Black Pudding & Chorizo Salad £8.50

crispy poached egg, aged vinegar

Garlic Bread £7.50

slow roast tomatoes, gooey brie

Haddock Goujons £6.95

crispy batter, tartare sauce

Crispy Chicken Strips £6.95

sweet chilli sauce

Sides all £3.95

Chips

Buttered New Potatoes

Onion Rings

Leaf Salad

Seasonal Vegetables

Bread & Butter

FOOD ALLERGIES AND INTOLERANCES

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones.

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Main Course

All served with chips or potatoes, vegetables or salad unless otherwise stated

Blue Bell Inn Pie £14.95

tender chunks of beef cooked in Guinness with onions, mushrooms & fresh thyme, encased in a suet crust pastry parcels. Served with seasonal vegetables

Fish & Chips £13.95

twice cooked chips, mushy peas, tartare sauce, wedge of lemon

Gammon & Eggs £14.95

served with homemade chips, pub piccalilli & two fried eggs. Served with seasonal vegetables or salad

Sausage & Mash £13.95

red wine gravy, crispy onions

Blue Bell Burger £14.50

baby gem lettuce, tomato & gherkin, topped with caramelised onions, bacon & cheddar cheese, served in a brioche bun with chips & onion rings

Fish Pie £14.95

selection of fish cooked in a white wine cream sauce.
Topped with mashed potato & cheese, served with a side order of peas

Chicken Breast £14.50

pan roasted breast of chicken served with garlic & herb sauteed potatoes, with a creamy mushroom sauce, served with seasonal vegetables

Vegetable Curry £13.95

served with rice & naan bread

Penne Pasta £15.95

pesto, crumbled goats' cheese, spinach, tomatoes & toasted pine nuts, served with a leaf salad