

The Blue Ball Weekend Menu

Menu may vary subject to fresh produce available + Daily Specials Board

Mixed Olives £4 / Bread, Olive Oil & Balsamic Dip £5

LIGHTER BITES / STARTERS

Shredded Slow Cooked Duck in Hoisin Sauce served on
Homemade Herb Flatbread with Hoisin Mayo £8

Goats Cheese & Red Onion Tart with Tomato & Cucumber Salad (V) £7

Sautéed Wild Mushrooms served on Savoury Sweetcorn Custard
with Lightly Pickled Vegetables (V) (VE) (GF) £7

Pan Fried Asparagus with Crispy Hen's Egg topped with Truffle Hollandaise (V) £8

Roast Peach & Parma Ham Bruschetta with Mozzarella, Pickled Red Onion,
Peaches & Balsamic Dressing (V*) £8

MAINS

Rump of English Lamb, Dressed Spring-Summer Veg, Minted New Potatoes
& Lamb Redcurrant Sauce (G*) £20

Roasted Seabass, Baked Celeriac Purée, Sprouting Broccoli, Sea Herbs,
Potatoes Sautéed in Brown Butter (G*) £18

Chicken Breast stuffed with Chorizo Chicken Mousse
served on slow cooked Ratatouille £17

10oz Sirloin Steak, Mushroom & Tomato Garnish, Fat Chips
& Beetroot Ketchup (G*) £19

Moroccan Spiced Confit Duck Leg on Mediterranean
Vegetable Couscous (G*) £18

"Veggie Fish & Chips" - Beer Battered Banana Blossom
with Sweet Potato Fries & Minted Mushy Peas (V) (VE*) £14

Fat Chips (VE) (GF) £3.50

Skinny Fries (VE) (GF) £3.50

Sweet Potato Fries (VE) £4

Spring-Summer Veg (VE) (GF) £3.50

New Potatoes (VE*) (GF) £3.50

Peppercorn Sauce £3.50

DESSERTS OF THE DAY £7 Please Ask!

(V) - Vegetarian (VE) - Vegan (GF) - Gluten Free (V*) (VE*) (G*) - V/VE/GF on Request
Coeliac? Any Allergies? Specific, verifiable dish/ingredients/allergens info available
+ Chef is happy to prep/cook with fresh utensils to ensure no cross-contamination
Please just let us know and ask any questions before ordering!