



THE
BLUE BELL
INN

EMSWORTH
FREEHOUSE



EAT, DRINK



BE MERRY



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ALLERGIES

We believe in providing you with the best possible pub grub. We chop and peel our hearts out to bring you tasty honest meals using quality, fresh locally sourced ingredients as best we can!

Although great care is taken when preparing our foods, some items may contain traces of nuts and some fish may contain bones. For further allergy advice please speak to a member of our team.

SUNDAY LUNCH MENU

Start with a glass of fizz

Tinwood brut 9.00 | Tinwood rose 9.50

The taste of summer, our premium French rose

AIX en Provence 6.85 / 9.40 / 13.70

Bottle 42.00 | Magnum 80.00

STARTERS

Mixed Olives with artisan bread and balsamic dip	v 5.50
Deep Fried Crispy Whitebait	8.00
Chef's Homemade Soup	v 7.00
Maldon Oysters with Chimichurri & mignonette	3.50 each

MAINS

Roasted Goodwood Estate Organic Beef with carrot and swede mash, cauliflower & broccoli cheese, garlic and thyme roasted potatoes and seasonal veg	18.00
Roasted Goodwood Estate Organic Leg of Lamb with carrot and swede mash, cauliflower & broccoli cheese, garlic and thyme roasted potatoes and seasonal veg	18.00
Goodwood Estate Organic Loin of Pork with carrot and swede mash, cauliflower & broccoli cheese, garlic and thyme roasted potatoes and seasonal veg	18.00
Blue Bell Famous Fish and Chips with garden peas or mushy served with a wedge of lemon, and tartare sauce	18.00
Homemade Butternut Squash and Goats Cheese Lasagna with chips and salad	v 16.00
Locally Caught Selsey Crab Salad with hot new potatoes	18.00
Locally Caught Selsey Crab Thermidor with salad and skinny fries	18.00
Native Lobster Cooked in Garlic Butter with salad and new potatoes. Choose from half or a whole lobster.	28.00 40.00

See board for homemade desserts, or
A selection of British cheeses with red onion chutney and crackers