

THE
BLUE BELL
INN

EMSWORTH
FREEHOUSE



EAT, DRINK



BE MERRY



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.

THE BREAKFAST CLUB

AVAILABLE 9AM–11:30AM MONDAY TO SATURDAY. SUNDAY 9AM–11AM

(Gluten free bread available on request)

Goodwood Back Bacon Sandwich		6.00
Goodwood Back Bacon & Free Range Egg Sandwich		6.50
MR Starr's Sausage Sandwich		6.50
MR Starr's Sausage & Free Range Egg Sandwich		6.75
Free Range Dippy Eggs & Marmite Soldiers	V	8.00
Free Range Poached Eggs on Toasted Sourdough	V	8.00
Poached Eggs, with avocado on Toast 2 free range poached eggs, with avocado seasoned with fresh lime and sriracha sauce, garnished with coriander. Served on SØDT donker rye bread.	V	9.00
Add Chalkstream Trout		3.00
Add Goodwood Bacon		2.50
Add Halloumi	V	2.50
Small Breakfast 1 free range egg, 1 rasher of Goodwood back bacon, 1 MR Starr's sausage, baked field mushroom, beans, hash brown, grilled tomato, black pudding and toast.		10.95
Fat Boy Breakfast As above with 2 free range eggs, bacon, sausage, 2 slices of toast.		13.95
New York Breakfast 6oz sirloin steak topped with 2 free range fried eggs, grilled tomato and hand cut chips.	GF	15.95

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Veggie Breakfast Tomato, bubble & squeak, fried eggs, baked field mushroom, avacado, beans and toast.	V 10.95
Add Halloumi	V 2.50
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Eggs Benedict Toasted English breakfast muffin topped with ham, 2 poached eggs & hollandaise sauce.	10.95
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Eggs Royal Something special - Toasted English breakfast muffin topped with cold smoked Chalkstream trout , 2 poached eggs & hollandaise sauce.	12.95
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Round of toast A choice of brown or granary Westbourne bakery bread, served with jam, marmalade or Marmite.	3.50
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Extras Bacon, Sausage, Egg, Black Pudding, Beans, Hash Brown.	2.00
Bubble & Squeak	3.00

Please note. Our breakfasts are cooked to order using fresh, locally sourced produce. In busy periods there could be a short wait. Unfortunately we can't offer any swaps for breakfasts.



SPECIALS




Locally caught fish is our speciality. See blackboards for our seasonal specials.



SANDWICH/BAGUETTE

LUNCHTIME ONLY

Served with salad garnish, coleslaw, granary, or white bread or a freshly baked white baguette.

Home Roasted Ham with mustard and marmalade glaze	7.00/7.50
6oz Aberdeen Angus Steak & Onion (baguette only) Add a sauce – Peppercorn, Béarnaise, or Chimichurri.	14.50
Free Range Chicken, bacon and avocado	7.75/8.75
MR Starrs Sausage & Onion	7.75/8.75
Cold Smoked ChalkStream Trout & Cream Cheese	8.75/9.75
Goodwood Back Bacon, Brie & Cranberry	7.75/8.75
Goats Cheese & Red Onion Chutney	 7.75/8.75
Fresh Selsey Crab & Dill Mayo	11.00/12.00
King Prawn & Crayfish Cocktail	8.75/9.75
Real Fish Finger with Tartar Sauce	8.75/9.75
Cheese & Pickle	 6.50/7.00
Hummus, roasted peppers and lettuce	 7.75/8.75
Add a cup of the 'Soup of the day'	2.00

Gluten free rolls also available.

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TAKE AWAY

Fish & Chips	14.00
Garden Peas	1.50
Homemade Tartare Sauce	2.00
Mushy Peas	2.00
Curry Sauce	2.00



PLOUGHMAN'S LUNCH

ALSO AVAILABLE FOR DINNER!

A pub staple – all served with a Slice of home cooked ham, salad, homemade coleslaw, artisan bread, handmade piccalilli, chutney and pickles, choose from:

Homemade Chicken Liver Parfait Rich, silky and meltingly delicious smooth pate.	12.95
Brighton Blue A mild, semi-soft cheese with a mellow blue flavour and a slightly salty finish.	12.95
St Giles A continental-style, semi-soft creamy medium strength cheese.	12.95
Sussex Charmer Sussex Charmer is the marriage of two very separate cheese production methods, each one ancient and prestigious in its own right. Combining the creaminess of a mature farmhouse cheddar with the zing of a Italian Style Hard Cheese.	12.95

BOARDS

Charcuterie board A section of British charcuterie, hummus, salad, pickles and artisan bread.	12.95
Cheese Board A selection of 4 British cheeses with red onion chutney and crackers.	 10.50
Veggie Mezze Board Roasted vegetables, hummus, stuffed peppers, pickles and bread.	 11.50



STARTERS & SNACKS

House Selection of Olives

Vg 4.50

Bread

With hummus, olive oil and balsamic dip.

Vg 5.50

Chef's Chicken Liver Parfait

Rich, silky and meltingly delicious smooth pate served with brioche toast & red onion chutney.

8.00

Chef's Soup of the Day

Homemade soup of the day served with artisan bread.

7.95

Fresh 'Blue Bell' King Prawns (Starter/Main)

Fresh 'Blue Bell' king prawns cooked with chilli, garlic and fresh ground spices, Garnished with fresh coriander and a wedge of lime. Served with artisan bread.

11.00/
19.00

Whitebait (Starter/Main)

Crispy deep fried breaded whitebait with home made tartare sauce together with artisan bread and butter.

8.00/
16.00

Individual Stuffed Camembert

Whole baked camembert stuffed with garlic and thyme, served with a warm ciabatta and homemade chilli jam.

V Sml 10.00
Lrg 14.00

Pan Fried Scallops (Starter/Main)

On a bed of balsamic dressed salad with chorizo and crispy pancetta.

10.00/
19.00

Garlic Bread

Baked ciabatta topped with garlic butter.

V 4.75

Cheesy Garlic Bread

Baked ciabatta topped with garlic butter and finished with melted cheese.

V 5.95



MAINS

Home Made Pie of the Day Served with a choice of hand cut chips, mash potatoes or new potatoes and garden peas or fresh vegetables. Cooked to order (25 minute minimum wait)	18.00
Slow Cooked Beef and Black Bean Chilli Slow cooked beef shin in a rich chilli sauce which melts in the mouth. served with basmati rice, topped with a fresh avocado and lime guacamole and sour cream.	GF 17.00
Ham, Egg and Chips Home roasted ham with a mustard and marmalade glaze, two free-range eggs, hand cut chips and handmade piccalilli. Served with garden peas. Garnished with watercress.	15.00
Whole Tail Breaded Scampi Served with hand cut chips, garden or mushy peas, homemade tartare sauce and a wedge of fresh lemon.	18.00
The Blue Bell's 'Famous' Beer Battered Fresh Fish and Hand Cut Chips With garden or mushy peas, homemade tartare sauce and a wedge of fresh lemon. "Best in the land" – The Times service spy.	18.00
OAP Special - A smaller portion of fish and chips	12.00
Kids - A smaller portion of fish and chips with cucumber and peas	10.00
Add Curry Sauce	2.00
Homemade Lasagne Inspired by what Giles' Mum used to serve him as a boy this rich classic lasagne is just like Mumma used to make! Served with salad and a choice of hand cut chips or slice of garlic bread.	17.00
Butternut Squash and Goats Cheese Lasagne Vegetarian lasagne, made with butternut squash, courgettes and mixed peppers in a rich tomato sauce layered with creamy bechamel and goats cheese. Served with salad and a choice of hand cut chips or slice of garlic bread.	V 17.00
Blue Bell Fish Pie A combination of ChalkStream trout, naturally smoked haddock, cod and prawns in a creamy herb sauce topped with mash and cheese. Served with fresh vegetables. Cooked to order (25 minute minimum wait)	GF 19.00



MAINS

Naturally Smoked Haddock

Poached, served on a bed of mash, wilted spinach, a poached egg and cheese sauce.

18.50

MR Starr's Sausage and Mash

MR Starr's traditional sausages made in the local butchers 200 yards away, on a bed of creamy mash served with a rich onion gravy and garden peas.

GF

17.00

Prawn & Hot Smoked ChalkStream® Trout Salad

Mixed salad topped with prawns, hot smoked trout and a classic marie rose sauce.

GF

14.95

Crayfish, prawn and avocado salad

Mixed salad topped with crayfish, prawns and half an avocado and a classic marie rose sauce.

GF

14.95

Chicken and crispy bacon salad

Mixed salad topped with free range chicken breast and crispy bacon pieces.

GF

14.95

FROM THE GRILL

6oz Gourmet Blue Bell Burger

Rump steak patty topped with rashers of Goodwood Bacon, mature cheddar served in a toasted brioche bun, little gem lettuce, sliced tomato, served with skinny fries, coleslaw and gherkin.

18.00

Halloumi Burger

Chargrilled halloumi in a toasted brioche bun, hummus and hot tomato chutney, little gem lettuce, roasted pepper, sliced tomato, served with skinny fries, coleslaw and gherkin.

V

18.00



STEAKS

Specially selected and aged by our butchers M.R Starr's Served with grilled tomato, field mushrooms, hand cut chips & garden peas garnished with watercress.

8oz Rib Eye

Large slightly rounded steaks cut from the eye of the fore rib. They carry a little more fat than other steaks, but have a wonderful flavour.

GF 25.00

8oz Sirloin

Sirloin steak has a great flavour. Steaks are cut to about 2cm (3/4 inch) thick and have a thin layer of fat running along the top of the steak.

GF 25.00

8oz Gammon Steak

The gammon steak is a well known regular on pub menus throughout the land, ours is served with a free range egg & chargrilled pineapple.

GF 23.00

Blue Bell Surf 'n' turf

8oz sirloin steak (as above) topped with 3 garlic king prawns.

GF 29.00

SAUCES

Peppercorn Sauce - Brandy, beef stock, peppercorns and cream.

GF 4.00

Béarnaise Sauce - Classic zingy tarragon sauce.

GF 4.00

Chimichurri - Spicy South American herb sauce.

GF 4.00

Blue Cheese Top - Tangy blue cheese flavour sauce.

4.00

SIDES

Fresh Mixed Salad

3.50

Cauliflower Cheese

4.00

Fresh Seasonal Vegetables

3.50

Hand Cut Chips

4.00

Artisan Bread & Butter

4.00

Hand Cut Cheesy Chips

4.95

Sweet Potato Fries

4.00

Skinny Fries

4.00

Coleslaw

3.00

Buttered New Potatoes

4.00





HAPPY PUB COOKING CHUTNEYS

OUR TASTY HANDMADE
CHUTNEYS ARE AVAILABLE!



When you've been passionate about serving up fantastic pub grub for years, you want to share the love. An idea born at The Blue Bell Inn, these fabulous chutneys were developed by our chefs and landlord Giles. Made in small batches using locally sourced ingredients, you can now enjoy this food at home!

**ALL OF OUR CHUTNEYS ARE PRICED AT £3.50 A
JAR OR ALL 4 FOR £12.50 AND AVAILABLE TO
BUY AT THE PUB OR ONLINE AT
WWW.BLUEBELLINNEMSWORTH.CO.UK**

THE BLUE BELL INN

E M S W O R T H



ABOUT THE BLUE BELL

Owned by a Mr Hipkin, who also owned the brewery to the rear of the pub, it was originally called The Brewery Tap.

The first Blue Bell was further down South Street in Emsworth, and when the brewery closed the site was sold to a Mr Leslie Marsh, who developed it as a builders yard; later other industries such as Lewmar Marine also utilised the area.

After the Second World War lorries and delivery trucks were getting bigger and they had difficulty turning from South Street into the narrow entrance to the works. So, in 1953, Leslie paid to have the Blue Bell demolished and rebuilt on the other (northern) side of the entrance, allowing him to widen the access to his yard.

A free house, the Blue Bell has been owned by the Babb family since 1994 - the current landlord is Giles Babb.

We are committed to providing you with high quality produce that reduces food miles and supports our local economy. We are proud to use suppliers such as MR Starrs of Emsworth, Stansted Farm Shop, Southbourne Farmshop & Bakehouse, Goodwood Estate, Munneries Grocers, and Browns Seafood Littlehampton. We are also associated with the Hampshire Farmers Market and Hampshire Fare organisations where we can discover and promote exciting new local products. For specific information please ask a member of staff.



Jude's

WWW.BLUEBELLINNEMSWORTH.CO.UK