

The Langham Blue Bell – Sunday Menu

Starters

Soup of the day (C,D) £8

Squash, Red Onion, Pecan Salad, Yogurt Dressing, Dukkha (D) £9

Smoked Salmon, Celeriac Remoulade, Capers, Herb Oil (F,C,M,E) £10

Thai Crab Croquettes, Lime, Chilli & Coriander Dip (D,E,G,C) £10

Korean Pork Belly, Pickles, Crispy Kale (G,Ses) £10

Moroccan Lamb, Hummus, Pomegranate, Pickled Shallot (Ses) £11

Mains

Roast Pork Belly, Red Wine Gravy (G,E,D) £21

Roast Sirloin of Beef, Red Wine Gravy (G,E,D) £23

Aubergine, Wild Mushroom Pithivier (G,D) £20

All Roasts Served with Roasted Potato's, Yorkshire Pudding, Slow Roasted Carrots,
Savoy Cabbage & Bacon, Seasonal Greens

Blue Bell Burger, Maple Bacon, Red Onion Chutney, Cabbage Slaw (G,D,M) £18

Whitby Scampi, Koffman Fries, Crushed Minted Peas, Tartar Sauce (G,E) £18

Falafel, Flatbread, Tzakiki, Salad (G,D,Sul) £18

Sides

Buttered Seasonal Greens (D) £4.50

Koffman Fries £4

Koffman Fries, Truffle Mayo, Parmesan (D) £4.50

Cabbage Slaw (E) £3

Desserts

Tunisian Orange Cake, Burnt Orange, Pistachio Ice Cream (E,D,G,N) £9

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (G,D) £9

Chocolate Nemesis, Raspberry Sorbet (Soy, E,D) £10

Cheese and Biscuits (G,D) £12

Allergen key: (C) celery, (G) cereals containing gluten, (CR) crustaceans, (E) eggs, (F) fish, (L) lupin, (D) milk dairy, (Mol) molluscs, (Mus) mustard,
(P) peanuts, (Ses) sesame, (Soy) soybeans, (Sul) sulphites and (Nut) tree nuts.

If you'd like a gluten-free version of any non-gf dishes, or a vegan version of any of the vegetarian ones, just let us know.

We enjoy proposing creative solutions! All allergen dishes are prepared separately to avoid cross-contamination.

If you have any other dietary requirements, please speak to us about the ingredients in our dishes before placing your order.

