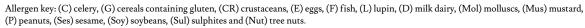
The Langham Bluebell – Sunday Menu

To start		Mains	
Today's Soup of the Day – See Server (G,D)	£8	Slow roast shoulder of Norfolk pork, Aspall Cider Gravy	£21
Fruit Pig Black Pudding Scotch Eg Truffle Mayo – (G,E,D,Sul)	gg, £8	Dry Aged Norfolk Beef, Red Wine Gravy	£23
Breaded Brie, Grilled Peach, Swee Chilli Jam (G,E,D,SUL)	et £8	Goat's Cheese, Spinach and Mushroom Pithivier, Vegetable Gravy	£19
Crispy Whitebait, Chipotle Mayo (F,SOY,SUL,G) £8		All roasts are served with seasonal greens, glazed carrot, braised red cabbage, truffle cauliflower cheese, Yorkshire pudding, beef fat roast potatoes, celeriac puree – (G,E,Cel,D,Sul,Mus)	
Crab Tart, Pink Grapefruit, Tarragon, Isle of White Tomato (Crus,D,G,SUL,E)	£10	Whitby Scampi, Skinny Fries, Mushy Peas, Tartar Sauce – (Crus,F,D,Sul,G)	£18
Nibbles		Foraged Mushroom Risotto, Hazelnut, Wild Garlic -(D,Sul,Nut)	£18
Olives £4		DI 1 11 1 1 CI 11 1	C10
Wasabi peas £4		Bluebell dry aged Cheese and bacon burger, House pickles, Jalapenos, Chipotle, Koffman fries, Kimchi Coleslaw -(D,G,Soy,Ses,F,Crus)	£18
Chilli Bites £4		Honey Glazed Ham, Pineapple, Fried Egg, Chunky Chips, Blakeney Leaf (E,D,G,MUS)	£19
		Catch of the Day – See Server	
		Sides	
		Buttered Mixed Greens Beef Fat Roast Potatoes. Blakeney Leaf Salad Fries	£4.50 £4.50 £4.50
		Coleslaw	£4.50



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.



£4.50

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.