

The Langham Bluebell – Sunday Menu

To start...

Today's Soup of the Day – <i>See Server</i> (G,D)	£8
Fruit Pig Black Pudding Scotch Egg, Truffle Mayo – (G,E,D,Sul)	£8
Breaded Brie, Grilled Peach, Sweet Chilli Jam (G,E,D,SUL)	£8
Crispy Whitebait, Chipotle Mayo (F,SOY,SUL,G)	£8
Crab Tart, Pink Grapefruit, Tarragon, Isle of White Tomato (Crus,D,G,SUL,E)	£10

Nibbles

Olives	£4
Wasabi peas	£4
Chilli Bites	£4

Mains

Slow roast shoulder of Norfolk pork, Aspull Cider Gravy	£21
Dry Aged Norfolk Beef, Red Wine Gravy	£23
Goat's Cheese, Spinach and Mushroom Pithivier, Vegetable Gravy	£19
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)	
Whitby Scampi, Skinny Fries, Mushy Peas, Tartar Sauce – (Crus,F,D,Sul,G)	£18
Foraged Mushroom Risotto, Hazelnut, Wild Garlic – (D,Sul,Nut)	£18
Bluebell dry aged Cheese and bacon burger, House pickles, Jalapenos, Chipotle, Koffman fries, Kimchi Coleslaw – (D,G,Soy,Ses,F,Crus)	£18
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	£4.50
Beef Fat Roast Potatoes.	£4.50
Blakeney Leaf Salad	£4.50
Fries	£4.50
Coleslaw	£4.50

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.

