

The Blue Bowl Sunday Lunch

SUNDAY ROASTS

Roast Sirloin of Longhorn Beef	£16.50
<i>Homemade Yorkshire Pudding, Goose Fat Roasties, Traditional Rich Red Wine Gravy</i>	
Roast Leg of Local Lamb	£16.50
<i>Homemade Yorkshire Pudding, Goose Fat Roast Potatoes, Mint Sauce & Traditional Homemade Gravy</i>	
Roast Loin of Middle White Pork	£14.50
<i>Homemade Yorkshire Pudding, Goose Fat Roasties, Chef's Stuffing, Pigs in Blankets, Apple Sauce and Traditional Homemade Gravy</i>	
Roast Free Range Chicken	£13.50
<i>Homemade Yorkshire Pudding, Pigs in Blankets, Chef's Homemade Stuffing, Goose Fat Roasties with Traditional Homemade Red Wine Gravy</i>	
The Mighty Meat Feast	£19.95
<i>A selection of ALL Meats, 2 Yorkshire Puddings, Homemade Stuffing, Pigs in Blankets and Traditional Homemade Red Wine Gravy</i>	
Mushroom & Parsnip Nut Roast	£12.95
<i>Homemade Yorkshire Pudding Roast Potatoes & a creamy Mushroom and Onion Sherry Cream</i>	

BOWL CLASSICS

Fresh Cider Battered Cod and Chips	£14.95
<i>Chips, Garden Peas, Chefs Salad, Tartare Sauce</i>	
Whole Tail Scampi	£12.50
<i>Chips, Peas and Chefs Salad</i>	
Homemade Beef or Vegetable Lasagne	£10.95
<i>Chips, Garlic Bread and House Salad</i>	
Pie of The Day	£12.50
<i>Topped with homemade Short Crust with a choice of Chips, Mash or Dauphinoise and Chefs Vegetable</i>	
Home Honey Roasted Ham	£10.50
<i>2 Free Range Eggs, Chips & Peas</i>	
Blue Bowl Burger	£15.95
<i>Homemade Burger, Cheddar, Mozzarella, Back Bacon, Onion Rings, Red Onion Marmalade Mayo, Chips & Slaw BBQ Red Onion Mayo, Chips & Slaw</i>	
Mega Burger	£18.95
<i>Beef Burger topped with Sothern Fried Chicken Tenders BBQ Beef Brisket with Melting Emmental & Cheddar Cheese, Onion Rings Sweet Chilli Mayo with Chips and House Salad</i>	
Halloumi Burger	£13.95
<i>Grilled Halloumi, Hash Brown, Sweetcorn Salsa, Onion Rings, Chips and House Salad</i>	
Hunters Burger	£15.95
<i>Panko Breadcrumb Chicken Breast, Bacon, Cheddar, BBQ Sauce, Onion Rings with Chips and Coleslaw</i>	

STARTERS

Homemade Soup of The Day	£6.00
<i>Warm Foccaccia and Butter</i>	
Homemade Chicken Liver & Brandy Pate	£7.50
<i>Chefs Homemade Pate, Red Onion Marmalade & Toasted Foccaccia</i>	
Duck Breast	£8.95
<i>Bacon and Spring onion Salad with a Ginger & Plum Sauce</i>	
King Scallops	£11.50
<i>Black Pudding, Bacon, Dijon Cream</i>	
Seafood Gratin	£8.95
<i>Scallops, Prawns, Cod, White Wine, Garlic & Herb Cream topped with Breadcrumb & Parmesan</i>	
King Prawn Saganaki	£8.95
<i>King Prawns Baked in a Chilli, Garlic and Tomato Sauce topped with Crumbed Feta</i>	
Sauteed Garlic Mushrooms	£6.95
<i>Filo Basket with Mixed Leaves</i>	
Prawn Cocktail with a Twist	£7.95
<i>Fresh Prawns, Apple & Cucumber bound in a Homemade Marie Rose Sauce Mixed Leaves</i>	
Cider Brie Parcels	£6.95
<i>Home Battered Brie Cranberry Mayonnaise and Mixed Leaves</i>	

MAIN COURSES

Creedy Carver Duck Breast	£18.95
<i>Red Cabbage, Dauphinoise, Rich Port and Cranberry Jus</i>	
Local Calves Liver	£18.50
<i>Bacon, Black Pudding, Mustard Mash, Shallot Gravy</i>	
Tipsy Pork Fillet	£18.95
<i>Pork Fillet Flambéed in Calvados, finished in a Cider & Sage Cream Sauce with Dauphinois</i>	
Sea Food Linguini	£16.95
<i>Fresh Scallops, King Prawns, Mussels and Cod, Garlic White Wine and Herbed Cream, Parmesan Shavings and Garlic Bread</i>	
Sea Bass Fillet	£17.50
<i>Gratin Potatoes with a Sundried Tomato and Pesto Cream</i>	
Salmon Fillet	£14.95
<i>Crushed Buttered New Potatoes, Creamy Herbed hollandaise</i>	
Vegetable Carbonara	£12.95
<i>Tagliatelle with Asparagus, Mushrooms, Broccoli, Spinach in a Garlic Herb, Parmesan White Wine Cream & Garlic Bread</i>	
Spinach, Brie & Mushroom Wellington	£14.95
<i>Creamy Potato & Leeks with Mediterranean Vegetables in a Provençal Sauce</i>	
Grilled Goats Cheese, Med Veg Risotto	£14.95
<i>Balsamic Reduction</i>	

SIDES

Pub Chips or French fries	£4.00
Goose Fat Roasties	£4.50
Yorkshire Pudding	£1.50
Red Wine Gravy	£1.50
Homemade Onion Rings	£3.00
Garlic Flat Bread for 2	£5.00
Garlic Flat Bread & Cheese for 2	£6.00

Please ask to see our List of Fabulous Homemade Desserts