



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE
T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

A La Carte Menu Winter 2012

Starters

Bluebells anti-pasti.

A fine selection of continental cured and smoked meats, or, smoked and cured fish, accompanied by olives, marinated vegetables, mixed nuts and a selection of homemade breads £19.50 for 2 persons

Hot smoked organic salmon, citrus infused quinoa, black honey pearls and sour cream £8.95

Foie gras, mulled wine and spiced brioche £12.50

Heritage carrot gnocchi with herb fromage frais and a raisin mustard emulsion £8.25

Tasting of Cornish rabbit with piccalilli and salted pistachios £10.95

Colston Bassett stilton panna cotta, chewy pear and wildflower honey granola and a roasted celeriac velouté £9.50

Pan fried diver caught scallops with fresh water crayfish, bergamot and Earl Grey tea jelly and nantua sauce £16.50

Warm terrine of pig's trotter and Pommery mustard, pickled black cabbage, boudin noir and spiced turnip puree £9.75

Brandade of salt cod with crispy baby squid and a tartar vinaigrette £9.25



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Main Courses

Roasted fillet of Casterbridge beef with smoked bone marrow, oxtail faggots, chervil root and potato mille feuille £28.00

‘Tasting of Blythburgh pork’

Glazed belly, braised cheek and roasted chop, Ampleforth cider nage and glazed parsnips £22.00

Roasted rump of Cotswold lamb and slow cooked breast with smoked flageolet beans and baby onions £24.00

Breast of Gressingham duck with a black olive and basil tapenade, roasted cep mushrooms and polenta and rosemary nuggets £18.50

Roasted halibut with confit root vegetables, heritage tomato chutney, parsnip rosti and parsnip velouté £27.50

Brixham red gurnard with clams, sea leaves, trompette mushrooms, chive gnocchi and miso oil £19.00

Pan fried wild sea bass, Scottish mussels, pickled fennel, candied apples and corona beans with a shellfish sauce £23.00

Ravioli of beetroot and Bosworth Ash goats cheese, pearl barley risotto, sautéed spinach and confit chervil root £18.00



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Desserts

Comice pear mousse with ginger crumble, gingerbread cotton candy and liquorice ice cream

Milk chocolate, orange marmalade and pistachio entremet

Banana and vanilla cheesecake, peanut croustillant and salt caramel

Hot panettone and butter pudding, raisin coulis, apple compote and St Germain elderflower sorbet

Angelino plum confit, sweet cheese ice cream, whiskey jelly and crystallised cocoa nibs

Burnt lemon cream, raspberries and lemon thyme sorbet

Homemade ice creams and fresh sorbets

All desserts £8.00 each

Selection of continental and British cheeses with flavoured wafers £9.50