**Titbits…**

Homemade beer bread with whipped butter or crispy pork butter £1.00

Homemade focaccia bread, marinated olives, rapeseed oil and balsamic £4.50(v)Mezze Plate - Homemade focaccia bread, marinated olives, tzatziki and hummus £7.00 (V)

**Starters**

**Homemade soup of the day - £5.50**

Please ask your server for our soup of the day served with fresh bread & butter (GFP)

**Whipped Ricotta Cheese & Grilled Jerusalem Artichoke - £7.50**

Black truffle Aioli, toasted hazelnut and Pinot Noir dressing and candied hazelnuts (GF) (V)

**Oak smoked sea trout - £7.50**

Toasted Beer bread, vine tomato and dill salsa, horseradish and rocket mayonnaise (GFP)

**Smoked pig’s cheek blood pudding - £7.00**

Apple cider ketchup and kolrabi coleslaw

**Green chorizo tacos - £7.50**

Pickled pink onions, crispy corn, micro coriander (GF)

**Seafood sharing platter - £14.00**

Crayfish cocktail, smoked cod roe puree with rye cracker, in house oak smoked trout, chipotle chilli pickled

Cockles, crevettes, dill potato salad, granary bread and butter, horseradish and rocket mayonnaise. (GFP)

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**Sides £3.50**

**~** Hand cut chips

~ Skinny fries

~ Binham blue buttermilk and baby gem salad

~ Buttered greens

 - Nduja potato bravas

~ Heirloom tomatoes, mint gazpacho

**Mains**

**Hereford 10oz 40-day aged sirloin Steak – £25.00**
Served with slow baked tomato, thyme roasted mushroom, fries, horseradish and rocket mayonnaise (GFP)

**Steak sauces £3** Wild mushroom or Binham blue

**Pan roasted cider cured trout - £17.50**

Craft beer and lobster bisque, cider pickled samphire, Norfolk peer potatoes, sea beets, pickled fennel

**Aged beef burger - £14.00**

Rib mince cheese burger, Red eye mayonnaise, bread and butter pickles

baby gem, tomato, crispy onions in a brioche bun with fries and coleslaw (GFP)

**IPA beer-battered haddock - £13.50**

Hand cut chips, mushy peas, tartare sauce (GFP)

**Breaded Scampi - £13.50**

Hand cut chips, mushy peas, tartare sauce

**The Blue Bell Curry - £13.00**Chicken or vegetable curry, pilau rice, mango chutney & poppadum (GF)

**Slow braised lamb flatbread - £16.50**

Lamb fat flatbread, Sumac red onions, burnt chili and red pepper salsa, chargrilled halloumi

Capers, back garden parsley

**Smoked roots and wild nettle gnocchi - £13.50**

 Smoked garlic and beetroot ketchup, lovage pesto, toasted pine nuts, whipped ricotta (V)

**The Langham Blue Bell**

(GFP)Gluten free possible (GF) Gluten free (V)Vegetarian