



THE  
BLAISE  
INN

## Sample Dinner Menu

Why not start your meal with our homemade spritz?  
*Seville orange, vodka and rose wine liqueur topped with prosecco 7*

### Nibbles

Nocellara olives <b>VG</b>	3
Homemade bread, sea salt butter <b>V</b>	3
Parmesan, parsley and lemon arancini <b>V</b>	3

### To Start

Harborne blue goat's cheese, butter roast pear and hazelnut salad, honey dressing <b>V</b>	6.5
Carrot and orange soup, lime crème fraiche <b>V</b>	6
Grilled leeks, hazelnut and lime dressing, Greek yoghurt, toasted sesame <b>V</b>	6.5
Salt cod fritters, wild garlic aioli	6.5
Ham hock and braised lentil salad, maple and grain mustard dressing	6.5

### Mains

Seared onglet steak, pommes anna, watercress and pickled shallot, salsa verde	18
Roast fillet Chalk Stream trout, buttered baby gem, cucumber and pink fir apple potatoes, dill crème fraiche	16.5
Potato and herb terrine, broccoli puree, soft poached egg, herb salad <b>V</b>	14
Crisp lamb belly, charred purple sprouting broccoli, pea, bean and wild garlic dressing	16
Roast cauliflower, cauliflower and shallot puree, almonds and quinoa <b>VG</b>	14

### Sides

Hand-cut chips <b>VG</b>	3
Roast hispi cabbage, caramelised garlic and capers <b>VG</b>	3
Fennel, pink grapefruit and herb salad <b>VG</b>	3

### Puddings

St Clements posset, orange jelly, shortbread biscuit	6
Soya and coconut milk rice pudding, roast pineapple <b>VG</b>	6
Dark chocolate and olive oil mousse, hazelnut praline <b>V</b>	7
Deep fried vanilla custard and Wye valley rhubarb <b>V</b>	6
Selection of cheeses – Westcombe Cheddar, Pearl Wen, Harbourne Blue, apple chutney, pickles, sourdough crackers	9

**V** Vegetarian | **VG** Vegan

Please inform us of any food allergies or special dietary requirements.

Please note that allergens are used on our premises.