



THE
BLAISE
INN

Sample Lunch & Dinner Menu

This is a sample copy of our Lunch & Dinner Menu, as served on 17/04/24.
Our menus change regularly due to availability & seasonality of ingredients.

Nibbles

Nocellara Olives **Vg** / Homemade bread, sea salt butter **V** / Polenta and parmesan chips, tomato jam /
Smoked almonds **Vg** 4

To Start

Pea and mint soup, lemon cream **V** 6.5

Ham hock terrine, coarse grain mustard, cornichons, toasted olive oil bread 8

Gorgonzola panna cotta, pickled pear and beetroot salad 8

Half pint of Norwegian prawns, lemon aioli, watercress 8.5

Mains

Seared onglet steak, salsa verde, fries, watercress salad, pickled shallots 20

Roast skate wing, crab, lemon and parsley butter, straw potatoes 23

Crisp lamb belly, tomato and barley 'risotto', wild garlic dressing 22

Baked goats cheese polenta, oyster mushrooms, roast hazelnuts, rocket, red wine reduction **V** 17

Sides

Hand cut chips **V** 4

Winter greens, caramelised garlic and capers **Vg** 4

Fennel, pink grapefruit & herb salad **Vg** 4

Puddings

Delicious paired with a glass of Grange Neuve 2018 Monbazillac dessert wine 7

Steamed marmalade pudding, custard **V** 8

Wye Valley rhubarb jelly, rosemary syllabub, shortbread biscuit **V** 8

Dark chocolate and almond torte, orange curd, Chantilly cream, almond praline **V** 8.5

Soya and coconut milk rice pudding, rhubarb compote **Vg** 7

Cheese plate, pear chutney, sourdough crackers 9
Westcombe Cheddar (cow, hard, Somerset), Bruton Brie **V** (cow, bloomy rind, Somerset), Driftwood **V** (goat, fresh, Somerset)

V Vegetarian | **Vg** Vegan

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

Please note that allergens are used on our premises.