



THE
BLAISE
INN

Sample Lunch & Dinner Menu

This is a sample copy of our Lunch & Dinner Menu, as served on 20/01/24.
Our menus change regularly due to availability & seasonality of ingredients.

Nibbles

Nocellara Olives **Vg** / Homemade bread, sea salt butter **V** / Crab croquettes 4

To Start

Carrot, red lentil and ginger soup, orange crème fraîche **V** 6.5

Seared cured salmon, potato pancake, horseradish cream 8.5

Jerusalem artichoke salad, fennel, roast hazelnuts, clementines, blood orange dressing **VG** 8

Salt cod croquettes, lemon aioli, watercress salad 8

Pork and smoked paprika rillettes, homemade pickles, olive oil toast 8

Mains

Beer brined pork loin steak, sweet potato rösti, charred broccoli, pineapple salsa 18

Seared onglet steak, Roquefort butter, fries, watercress salad, pickled shallots 20

Braised shoulder of lamb, barley, carrots and turnips, lemon and garlic wilted greens 24

Seared fillet of bream, masala spiced lentils, buttered cucumber, mint, coriander and yoghurt dressing, onion bhaji 23

Roast pumpkin, king oyster mushrooms, soft polenta, hazelnut and sage butter **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

Floating island, caramel, almonds **V** 7.5

Steamed chocolate, Guinness prune and walnut pudding, hot chocolate sauce, crème fraîche 8

Soya and coconut milk rice pudding, roast plums **Vg** 7

Cheese plate, pear chutney, sourdough crackers 9

Westcombe Cheddar (cow, hard, Somerset), Bath Soft (cow, bloomy rind, Bath), Forme d'Ambert (cow, blue, Auvergne)

V Vegetarian | **Vg** Vegan

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

Please note that allergens are used on our premises.