



THE
BLAISE
INN

Sample Sunday Lunch Menu

**This is a sample copy of our Sunday Lunch Menu, as served on 14/04/24.
Our menus change regularly due to availability & seasonality of ingredients.**

To Start

Pea and mint soup, lemon cream V	6.5
Half pint of Norwegian shell on prawns, lemon aioli, watercress	8.5
Gorgonzola panna cotta, pickled poached pear and beetroot salad	8
Cured mackerel, potato salad, dill creme fraiche	8
Ham hock terrine, coarse grain mustard, cornichons, toast	8

Roasts

All meat roasts are served with a selection of chicken fat roast potatoes (vegetarian roast potatoes served with vegetarian option) cauliflower cheese, buttered greens and seasonal vegetables, Yorkshire pudding

Cider roast pork belly, pork and apple stuffing, apple sauce	15
Roast rump of beef, roast shallot, horseradish sauce	17
Sweet potato, goats cheese and hazelnut parcel, vegetable crisps V	14

Puddings

Wye valley rhubarb jelly, rosemary syllabub, shortbread biscuit V	8
Dark chocolate torte, orange curd, almond praline V	7.5
Steamed marmalade pudding, custard V	8
Soya and coconut milk rice pudding, rhubarb compote Vg	7
Selection of cheeses – Driftwood, (Goat, soft, Somerset) Westcombe Cheddar, (Cow, hard, Somerset) Bruton Brie, (Cow, bloomy rind, Somerset) pear chutney, sour dough 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.