



THE
BLAISE
INN

Sample Sunday Lunch Menu

This is a representative menu, as served 6th March 2022.

To Start

Harbourne Blue cheese, butter roast pear and hazelnut salad, honey dressing **V 6.5**

Roast butternut squash soup, lime crème fraiche **V 6**

Ham hock, puy lentil and frisée salad, maple and mustard dressing **6.5**

Grilled leeks, hazelnut and lime dressing, Greek yoghurt, toasted sesame **V 6.5**

Jerusalem artichoke gratin, smoked haddock rarebit **7.5**

Roasts

All roasts are served with a selection of roast potatoes, carrot and swede mash, cauliflower cheese, buttered greens and Yorkshire pudding

Roast loin of beer brined pork, pork and apple stuffing, apple sauce **15**

Roast rump of beef, roast shallot, horseradish sauce **17**

Butternut squash, hazelnut and blue cheese parcel **V 14**

Puddings

Dark chocolate and olive oil mousse, hazelnut praline **V 7**

Vanilla baked cheesecake, toffee sauce **6**

Vanilla panna cotta, blood orange, pistachio **6**

Soya and coconut milk rice pudding, roast pineapple **VG 6**

Floating island with poached rhubarb **V 6**

Selection of cheeses –

Westcombe Cheddar, Pearl Wen, Harbourne Blue, apple chutney, 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.