



THE
BLAISE
INN

January Menu

Nibbles

Marinated olives VG	3
Homemade bread, sea salt butter V	3
Cheese straws V	3

To Start

Goat's cheese, butter roast pear and hazelnut salad, honey dressing V	6.5
Smoked haddock chowder	7
Chicken liver parfait, cornichons, apple chutney, melba toast	7
Roast beetroot, blood orange, candied walnuts, glazed chicory VG	6.5

Mains

Seared onglet steak, pommes anna, watercress and pickled shallot	18
Salmon and hake fish cakes, spinach, cucumber and dill sauce	15
Soft polenta, roast squash, oyster mushrooms, hazelnuts, sage butter V	14
Slow roast belly pork, cavolo nero, lentils, salsa verde	16
Rabbit, chicken, leek and tarragon pie, mash potato, buttered savoy	16
Roast squash, cavolo nero, braised lentils, hazelnut and orange crumb VG	14

Sides

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

Puddings

White chocolate and quince trifle V	6
Steamed brandy fruit pudding, bay custard V	6
Soya and coconut milk rice pudding, roast pineapple VG	6
Selection of cheeses, homemade apple chutney, sourdough crackers	9

V Vegetarian | **VG** Vegan

Menus are representative and subject to change.
Please inform us of any food allergies or special dietary requirements.
Please note that allergens are used on our premises.