



THE BLUE LION
East Witton

A LA CARTE

STARTERS

Homemade soup of the day	£5.50
Moules mariniere	£8.95
Ham hock salad with cornichon vinaigrette and gooseberry chutney	£6.95
Twice baked Wensleydale cheese soufflé with chive cream sauce	£7.95
Dressed salad of Yellison goats cheese, beetroot and croutons	£6.95
Warm onion and Lincolnshire Poacher tart with dressed leaves and tomato chutney	£7.25
Blue Lion black pudding with slow braised pigs cheek and apple salad	£7.95
Pan fried king scallops with lemon risotto and crispy leeks	£12.00
Blue Wensleydale, cos, walnut salad with croutons and creamy grain mustard dressing	£6.95
Duck liver parfait wrapped in streaky bacon and served with piccalilli	£7.25



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MAIN COURSES

Homemade tagliatelle carbonara	£7.50/£12.95
Potato and thyme rosti with mushroom, garlic and leek fricassee, served with dressed salad – V	£13.50
Bubble and squeak with poached eggs, chive and cherry tomato butter sauce – V	£14.95
Roast butternut squash and pine nut risotto finished with parmesan and sage – V	£14.95
Poached fillet of smoked haddock on a bed of new potatoes, mushroom and leek cream, soft poached egg and glazed with gruyere	£18.95
Slow cooked belly pork, pigs cheek and black pudding scotch egg	£19.95
Duo of spring lamb: Slow braised leg with its own sauce and rack of lamb with tomato and herb crust	£23.50
Chargrilled ribeye steak with slow cooked garlic tomato, mushrooms and hand cut chips	£24.95
Roast breast of chicken with mushroom, tarragon, cherry tomato and broad bean fricassee	£17.50
Whole roast grouse with game chips and bread sauce	£28.95
Slow cooked ox cheek, horseradish mash, baby onions and thyme with a red wine sauce	£18.95
Beef and Black Sheep suet pudding with red onion gravy and mashed potato	£18.50
Fillets of seabass and red mullet, pan fried with rosemary and served with tomato and basil risotto	£16.50
Sautéed fillet of sea trout with a summer vegetable risotto, truffle oil and summer truffle	£24.95
Sautéed fillet of salmon with tomato compote and potato rosti	£16.95
Slow roasted honey glazed duckling with apple gravy (evenings only)	£23.95