



THE BLUE LION INN

East Witton

Sample A la Carté Menu

STARTERS

Homemade soup of the day	£6.50
Grilled North Sea mackerel, pickled cucumber, mackerel tartare, horseradish crème fraiche, olive oil crouton	£9.50
Pan seared local Partridge breast, confit leg BonBon, Roast sweet potatoes, liquorice infused blackberries and bee pollen	£10.50
Twice baked Wensleydale cheese soufflé with a chive cream sauce	£8.95
Salt beef and sweet onion salad, poached hens egg	£8.50
Crayfish tail and chorizo risotto, with torn green basil and shaved parmesan	£8.95
Seared king scallops, roast cauliflower puree, confit apple with frisee and apple salad	£13.00
Blue Wensleydale, cos and walnut salad with croutons and creamy grain mustard dressing	£7.95
Warm salad of crispy duck, Blue Lion black pudding and orange	£9.50
Panfried gnocchi, buttered girolle mushrooms, roast butternut squash, douglas fir and pine nut oil	£8.95

MAIN COURSES

Homemade tagliatelle carbonara	£9.95/£16.50
Potato and thyme rosti with mushroom, garlic and leek fricassee, served with dressed salad – V	£15.50
Bubble and squeak with poached eggs, chive and cherry tomato butter sauce – V	£15.50



THE BLUE LION INN

East Witton

Blue Wensleydale and leek risotto finished with parmesan and dressed rocket –	£16.95
Poached fillet of smoked haddock on a bed of new potatoes, mushroom and leek cream, soft poached egg and glazed with gruyere	£19.50
Whole roast grouse with bread sauce and game chips	£26.50
Slow cooked belly pork, pigs cheek and black pudding scotch egg	£19.95
Chargrilled ribeye steak with bearnaise sauce, slow cooked garlic tomato, mushrooms and hand cut chips	£27.50
Pan roast chicken supreme, with chorizo, broad bean and wild mushroom fricassee, confit chicken wing and salsa verde	£19.95
Yorkshire dales lamb rump, french style peas, roasted vine cherry tomatoes, creamy mashed potato	£24.95
Beef and Black Sheep ale suet pudding with red onion gravy and mashed potato	£19.95
Pan seared veal loin, mushroom and thyme pithivier, confit shallot, red wine sauce	£24.95
Grilled fillet of halibut with new potatoes, buttered spinach and hollandaise sauce	£25.00
Pan seared seabass fillet, pepperonata, roast garlic aioli, olive tapenade and cocotte potatoes	£19.95
Pan fried salmon, braised fennel, confit beetroot, orange and brown shrimp dressing	£17.95
Slow roasted honey glazed duckling with apple gravy (evenings only)	£27.50