



Appetisers

Soup - homemade soup served with toasted bread & butter portion- 6.50 (GFA)(V)

Crispy Spiced Chicken or King Prawn Tempura -Piri Piri seasoned crispy chicken or tempura Prawns served with Harissa Aioli/Sweet Chilli Sauce & home-made pickled veg 7/8.50 (GFA)

Chicken & Scotch whiskey Pate - with homemade chutney, salted butter, assorted crackers & toasted bread - 7.50 (GFA)

Whitebait – crispy whitebait served with Citrus mayo and house salad 7.00.

Prawn & Crayfish Cocktail Margarita - A mix of brined crayfish and cocktail prawns with home-made boozy cocktail sauce with Sour dough slices and butter 8.50 (DFA, GFA)

Courgette Bhajis Indian Spiced Courgette Bhaji served with Vegan mint Chutney and drizzled with chilli mango 6.50. (DFA)

Kebabs Spiced Lamb Minced Kebabs served on a bed of onions in a hot skillet with Mint Yogurt and Chilli Mango accompanied with crunchy pickle veg 8.50 (DFA)

Crispy Mushrooms/Aubergine Crispy Mushrooms or Aubergine coated in Plain & Corn Flour then tossed in our homemade Sweet Chilli, Garlic, and Ginger Sauce 7.00 (DFA)

Samosas Veg/Meat 3 Mince Lamb or 3 Vegetable Samosas served with Vegan mint Chutney and drizzled with chilli mango 6.50/7.50. (DFA)

Sweet Chilli Salt & Pepper Squid – crispy Squid tossed in our homemade Sweet Chilli Sauce with house salad 8.50.

Baked Sharing Camembert – Baked garlic & rosemary infused camembert served with ginger carrot chutney, sourdough croutons, assorted crackers & butter 14.(GFA)(V)

If you have any allergy or intolerance's, please speak to a member of the team before ordering.
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Blue Ball Specials

Thai Fish Cakes - 2 Patties of Homemade Salmon & Cod Cakes coated in Panko Bread and served on a bed of green beans, and Spiced Thai red sauce. 17.50

Garlicky Chicken Kiev - Panko crumbed crispy fried succulent chicken breast stuffed with homemade garlic butter, skin on fries and a choice of sauteed greens or house salad with creamy tarragon jus 17.00 (DFA)

Curry of the Day - Homemade mild spiced rustic curry of the day served with fluffy basmati rice, naan, poppadum wedge & sweet mango chutney -17.00 (GFA, DFA)

Punjabi Lamb Karahi - Lamb lovers who like it on the bone, a traditional Lamb Karahi (medium spiced) served with fluffy basmati rice, naan, poppadum & sweet mango chutney -19 (GFA, DFA)

Smoked Beef & Chorizo Lasagna- Italian inspired home cooked rich beef and chorizo lasagna served with garlic bread & house salad -17

Punjabi style Chicken or Paneer Shashlik - 24 Hour Marinated in Indian Spices of Chicken or Paneer (Indian Cottage Cheese) cooked with Capsicum peppers and Onions, served on a hot skillet, with Butter sauce, Fluffy Rice, Poppadom & house salad 18/17

5 Hr Slow Cooked Pork Belly - Crunchy slow cooked pork belly with pan fried black pudding served with creamy roasted brie potatoes, honey roasted carrots and greens & wholegrain mustard jus - 17.00 (GF)(DFA)

Blue Ball Chicken Tikka Burger - Succulent Oven roasted Chicken tikka in a toasted bun, with chefs' paprika mayo, beef tomatoes, gem lettuce, mature cheddar, finished with crispy onion bhaji, seasoned fries & house salad - 16 (GF)(DFA)

Lamb Shank Biryani - 5 Hour slow cooked lamb shank in Suttle North Indian Spices served on a bed of Flavoured Basmati Rice, served with Salad and Mint Yogurt. - £25 (GF)

Pan Fried Sea Bass Fillet - Crispy pan-fried Sea bass fillet served with rustic potato fondant, chilli tomatoes, sauteed greens, pickled veg & lemon wedge 17 (DF)

Lamb Burger - 8oz Seasoned Lamb patty in a toasted bun, with chefs' Mint Mayo, beef tomatoes, lettuce, jack cheese, finished with Cobra beer battered onion Bhajis & seasoned fries - £18 (GF)(DFA)

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Pub Classics

Gin'n'Ale Battered Fish & Chips – in crispy beer batter, served with triple cooked hand cut chips, minted mushy peas, homemade tartar sauce, Katsu curry sauce & lemon 15.50 (GFA)(DF)

Beetroot & Butternut squash wellington – chunky beetroot and butternut squash in a sweet balsamic chutney, wrapped in a golden baked puff pastry served with season cabbage, tender stem, and new potatoes - £17 (VG)(V)(DF)

Handmade Pie of the Day – Homemade piping hot pie served with creamy mash/hand cuts, butter sautéed seasonal greens & traditional gravy – 17.00

Blue Ball Burger – 8oz beef patty in a toasted bun, with chefs' paprika mayo, beef tomatoes, gem lettuce, maple bacon, Jack Daniel BBQ glaze, mature cheddar, finished with beer battered onion rings, seasoned fries, green apple & red cabbage slaw – 16.50 (GF)(DFA)

10oz Grilled Gammon Steak – Juicy grilled gammon steak with smoked paprika spiced crunchy pineapple, soft egg tempura, triple cooked hand cuts, mango pickle & dressed house salad 14.50 (DFA)

Plant Burger – breaded lentil, carrot, Onion, burger patty served in a toasted brioche with chefs' paprika mayo, beef tomatoes, lettuce, finished with beer battered onion rings, seasoned fries and red cabbage slaw – 15.00 (GFA)(V)(DF)

Scampi & Chips – Golden deep fried scampi served with triple cooked hand cuts, tartar sauce, minted mushy peas, Katsu curry sauce, lemon wedge & dressed salad 14.50.(DF)

10oz Sirloin – Pan Fried seasoned steak and basted with butter, garlic & herbs, served with roasted vine cherry tomatoes, white wine braised mushrooms, gin'n'ale battered onion rings, triple cooked hand cut chips and dressed salad with your choice of pink peppercorn sauce £3/creamy tarragon jus £3/ Katsu curry sauce £3/ Stilton sauce £3 – 24.00 (GFA)(DFA)

Fancy Surf'n'Turf

Add garlic king prawns 5/ Tempura Prawns 5/ Golden fried Scampi 4

Double up on burgers for 4.50

Add cheddar Cheese for 1.50

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Pizzas

Our pizzas are done on a 12" sour dough pizza base, grated mozzarella and homemade vegan pizza sauce.

Classic Margherita- Cheese & cherry tomato pizza- 9.50

Pepperoni Pizza- Pepperoni, cheese & tomato pizza-13.50

BBQ Chicken'n'sweetcorn pizza- BBQ based pizza with roasted chicken, onion and sweet corn-14

"Hot as hell" Pizza- Chilli roasted chicken, pepperoni, jalapenos, roasted peppers, chili flakes, pickled red chilis-15

"Hawaiian Pizza"- Hand shredded ham slices & pineapple pizza-14

"Magic Shroom" Pizza- Slow cooked mix of wild mushrooms, flat cap mushrooms and button mushroom with on a tomato base pizza (Veg) 14

Butter Chicken Masala Pizza- Chicken tikka, roasted peppers, red chilli, coriander, homemade spices, Butter chicken sauce 15

Side Orders

Seasonal vegetables 4.50

House Seasoned Fries 4

Cheesy fries 5

Garlic Bread 4.5

House Salad 4

Fluffy rice 4

Chunky Chips 4.50

Parmesan' n' Truffle fries 5.50.

Sweet potato fries 4.50

Gin'n'ale Onion rings 4. Apple'n'red Cabbage Slaw 3.50

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