



Sunday Menu

While You Wait

Bread & Oils with balsamic vinegar & olive oil - £7

Marinated Mixed Olives - £5

Chorizo pan fried with drizzle of honey - £5.50

Appetisers

- Soup – homemade soup served with; warmed sour dough bread £6.50
- Whitebait -Breaded whitebait Served with salad garnish and a citrus mayonnaise £7.50
- Crispy Spiced Chicken Tempura -Piri Piri seasoned crispy chicken strips served with Harissa Aioli & home-made pickled veg £7
- Mushroom bruschetta – Garlic Mushroom on toast, with drizzle of balsamic dressing £7.50
- Duck Pate - with ginger carrot marmalade, pickled vegetables, homemade butter, assorted crackers & toasted sour dough bread - (GFA) £7.50
- Salt & Pepper Squid – Breaded squid served with a citrus mayonnaise £8
- Prawn Tempura – Salted Crunchy King Prawns served with herby chimichurri & sweet chili sauce and dressed salad £8.50.
- Courgette Bhajis - Indian Spiced Courgette Bhaji served with vegan mint chutney and drizzled with chili mango (DFA) £6.50
- Sharing Camembert - Garlic & Rosemary camembert served with selection of rustic bread (GFA) £15

Traditional Roast

All meat roasts are served with a homemade Yorkshire pudding, cauliflower cheese and red wine gravy.

Roast Sirloin of Beef – medium cooked, soaked in red wine gravy, a bed seasonal veg, served with tender stem, golden roast potatoes & a honey roasted carrot & parsnip.

£18.50

½ Roast Chicken – marinated rosemary and herb chicken, a bed seasonal veg, served with tender stem, golden roast potatoes & a honey roasted carrot & parsnip.

£17

Roast Pork Belly– slow roasted, soaked in herbs & apple juice, a bed seasonal veg, served with tender stem, golden roast potatoes & a honey roasted carrot & parsnip.

£17

Trio Of Roast – 1 Pork belly, Slice of Sirloin and a ¼ Chicken- a bed seasonal veg, served with golden roast potatoes & a honey roasted carrot & parsnip.

£23

Vegan Vegetable Tart - sauteed Mediterranean vegetables in a soft bread crumb tart, a bed seasonal veg, served with tender stem, golden roast potatoes, & a roasted carrot & parsnip.

£17

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Don't Fancy Roast.

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 - £16.95(VG)(V)(DF)

Braunston Bitter Hand Battered Fish & Chips – fresh haddock in crispy beer batter, served with hand cut chips, minted mushy peas, homemade tartar sauce & fresh lemon - £16.50 (GFA)(DFA)

Curry Of the day – Homemade mild spiced rustic curry of the day served with fluffy basmati rice, naan, poppadum wedge, spiced pickle, sweet mango chutney and courgette bhaji-17 (DFA)

Blue Ball Burger – 8oz beef patty in a toasted bun, with chefs' paprika mayo, beef tomatoes, lettuce, maple bacon, jack cheese, finished with beer battered onion rings & seasoned fries - £16.50 (GF)(DFA)

Punjabi 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)

Plant Burger – breaded lentil, carrot, Onion, burger patty served in a toasted bun with chefs' paprika mayo, jack cheese, beef tomatoes & lettuce, finished with beer battered onion rings & seasoned fries - £15 (VGA)(V)(DF)

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

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)

Double up on burgers for £4

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Blue Ball 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

"Hot as hell" Pizza- Chili roasted chicken, pepperoni, chorizo, jalapenos, chili flakes-15

"Hawaiian Pizza"- Hand shredded smoked ham hock & pineapple pizza-14

"Magic Shroom" Pizza- Slow cooked mix of wild mushrooms, flat cap mushrooms and button mushroom with a choice of either BBQ base or tomato base pizza 14

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

Side Orders

Seasonal vegetables 4.50

Seasoned Fries 4

cheesy fries 5

Garlic Bread 4

Creamy roasted brie potatoes 4.50

Chunky Chips 4.50

House Salad 4

Parmesan' n' Truffle fries 5.50

Fluffy rice 4

Gin'n'ale Onion rings 4.50

Apple'n'red Cabbage Slaw 4.50

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