

## Starters

<b>Homemade soup of the day:</b> Cream of mushroom	<b>£6</b>	<b>Smoked salmon assiette</b> Prawns, caper berries, apple, brown toast, chutney	<b>£7<sup>1/2</sup></b>
<b>Shetland scallops</b> Warm butternut squash, peppers, pancetta	<b>£8</b>	<b>Finest fillet of beef carpaccio</b> Garnish salad, parmesan shavings	<b>£8</b>
<b>Duck spring roll</b> Garnish salad, sweet chilli sauce	<b>£6<sup>1/2</sup></b>	<b>Caramelised onion and cherry tomato tart</b> Garnish salad	<b>£6</b>

## Blue Ball Classics

<b>Cottage Pie</b> , vegetables, gravy	<b>£11</b>	<b>Butchers ham, egg and chips</b>	<b>£10</b>
<b>Battered cod and chips</b> , mushy peas, tartare sauce	<b>(gf) £12</b>	<b>8oz beef burger</b> , bacon, cheese, ciabatta roll, salad, chips	<b>£12</b>
<b>Thai red chicken curry</b> , rice, chutney, poppadum	<b>£11</b>	<b>8oz rib-eye steak</b> , rocket salad, onion rings, chips, brandy and green peppercorn sauce	<b>£20</b>

## Specials

<b>Fillet of beef</b> , sauté potato, tender stem broccoli, baby carrots, sautéed savoy cabbage and a light blue cheese sauce	<b>£20</b>
<b>Pan fried free range duck breast</b> , dauphinoise potato, braised red cabbage, broccoli, orange and Cointreau sauce	<b>£16</b>
<b>Hake gratin</b> , crab crushed new potato, baby carrots, tender stem broccoli, green beans, mussels, beurre blanc sauce	<b>£15</b>
<b>Blue Ball lamb stew</b> —lamb & root vegetables cooked in rich gravy with dumplings	<b>£14</b>
<b>Slow cooked pork rib</b> , BB-Q sauce, chips, salad	<b>£12</b>
<b>Traditional steak and ale pie</b> , seasonal vegetables, new potatoes, gravy	<b>£12</b>
<b>Wild mushroom linguini</b> , parmesan shavings, dressed garden salad	<b>£12</b>
<b>French style ratatouille</b> , topped with goats cheese, crusty focaccia bread	<b>£12</b>

Please note all food is freshly prepared and cooked to order. Please place all food orders at the bar with your table number (found on the cutlery pots).

If you would like any allergen information please ask a member of staff