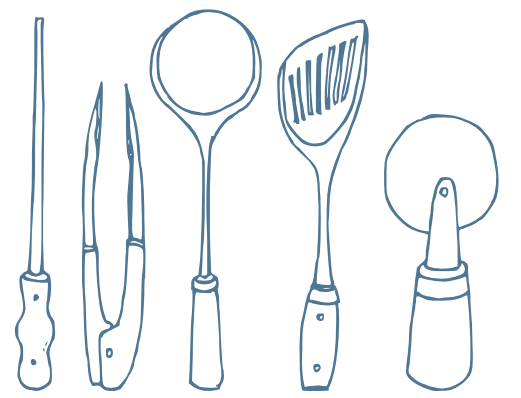




The Blagdon Inn

Lunch Menu 12pm to 4pm



STARTERS AND SNACKS

HONEY AND SPRING ONION BELLY BITES 6.50 /

11.50 (larger portion with slaw and fries)

6hr British red tractor certificate, slow cooked pork belly, with a sticky whiskey glaze

JALAPEÑO CHEESE BITES (V) 5.50 /

9.50 (larger portion with slaw and fries)

Feta and cheddar cheese bites with chopped jalapeño peppers, served with homemade ketchup and BBQ sauce



CORN TORTILLA NACHOS (GF) 6.50 /

8.95 (with pulled chicken and BBQ pork)

Garnished with fresh salsa, sour cream and guacamole

VEGAN NACHOS (V) (GF) 6.50

Garnished with fresh salsa, vegan cheese and guacamole

Hand crafted deli sandwiches

Our sandwiches are created with the best ingredients and lovingly prepared by our dedicated chefs

Served with seasoned skin on fries and dressed crisp salad

16HR BBQ BEEF BRISKET, HOMEMADE BBQ SAUCES AND FRESH DAILY SALSAS 9.95

Our brisket is British red tractor certified, slow Louisiana dry cooked for 12hrs, then finished in the Texan style with whiskey BBQ sauce and Jack Daniels glaze, on sourdough

SPRING ONION AND HONEY SMOKED CHICKEN THIGH FLAT BREAD 7.50

British red tractor certified chicken seasoned with a home-made Greek inspired spice and herb rub. Served with a Khobez flat bread, stuffed with potatoes, tzatziki, salsa and salad

6HR PORK SHOULDER, SPICED APPLE, 5 SPICE MAYO 7.50

Slow cooked in a BBQ, fennel and apple

juice stock, dressed with crispy crunchy apple, and oriental five spice mayonnaise. Finished with honey, spring onion and whiskey glaze, on sourdough



LOADED TUNA MAYO WITH PEELED CUCUMBER, DILL AND RED ONION 6.95

Dolphin friendly tuna seasoned with dill, lemon, cracked black pepper and red onion, finished with crisp cucumber with either multi seed baguette or bloomer

HAND CUT CHEDDAR AND ENGLISH, ALE CHUTNEY (V) 6.25

9 Month matured Cheddar complemented with English chutney with sultanas, mustard seed and real ale, with either multi seed baguette or bloomer



CRISP CUBAN, HAM AND CHEESE, PICKLES 9.50

British red tractor certified pork. Slow cooked and paired with our own home cooked glazed ham, dressed with Dijon mustard and pickled gherkins, finished with Monterey Jack and Gruyère cheese. Placed on the grill for a perfect melt, on a sub roll

Please ask about our vegan sandwich of the day

(V) Suitable for vegetarians (GF) Gluten Free

If you have any food allergies or intolerances please speak to our team about the ingredients in your meal when placing your order. Bl.04.19

Grills

Our large grill items are served with garlic and thyme field mushroom, grilled tomato, onion rings and fries
Add peppercorn sauce for £1.95

10oz GAMMON STEAK 13.25

With a brace of eggs or pineapple GF option available

8oz RUMP STEAK 17.50

Cooked to your liking and perfectly seasoned
GF option available

8oz SIRLOIN STEAK 21.50

Cooked to your liking and perfectly seasoned
GF option available

MINUTE STEAK 10.75

Flash cooked steak, with Haulfryn steak butter



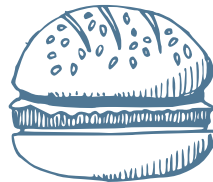
Still from the Grill

All our burgers are served in a toasted Pretzel brioche bun with skin on fries, spicy coleslaw and Haulfryn burger sauce.

Swap fries to chunky chips for 50p. Add an option of Jalapeño, egg, or cheddar for £1; add streaky bacon, BBQ pulled pork, BBQ pulled chicken or flat mushroom for £1.50; add stilton, mac 'n' cheese or pulled BBQ beef for £2

8oz HOMEMADE BRITISH BEEF BURGER 10.50

Two 4oz red tractor certified beef patties, handmade with our seasoning blend



CHICKEN BREAST BURGER 10.50

Crispy fried buttermilk chicken breast, with our in-house spices and herbs coating

VEGGIE STEAK BURGER (V) 9.25

BBQ seasoned hand cut celeriac and cauliflower steaks, topped with a flat mushroom

Blagdon Specials for 2

FISH AND CHIPS, WITH CRUSHED PEAS, TARTARE SAUCE AND LEMON 19.95 FOR 2

HOUSE CURRY SERVED WITH RICE, NAAN BREAD AND MANGO CHUTNEY 19.95 FOR 2

2 RUMP STEAKS AND A BOTTLE OF RED WINE 30 FOR 2

BROWNIES 8.50 FOR 2

Great food great choice great value!

SALADS

CLASSIC CAESAR SALAD 9.95

Freshly prepared cos lettuce, shaved grana padano cheese, thyme sourdough croutons, finished with homemade Caesar dressing
GF option available

Add succulent chargrilled chicken 12.95

CHARGRILLED HARISSA HALLOUMI SALAD (V) 13.50

Spicy harissa marinated halloumi, with sweet basil onions, orange and mixed bean couscous and a seasonal vegetable mix of courgette, asparagus, sprouting broccoli, and spinach

Swap halloumi for chargrilled chicken at the same price
Vegan option; swap halloumi for vegan cheese



MAINS

PIRI PIRI CHICKEN BREAST, HERB AND VEGETABLE BULGUR WHEAT 12.50

Spicy marinated Piri Piri chicken breast, zesty bulgur wheat, aubergine hummus and sautéed beans peas and asparagus
(V) Vegan option: swap chicken for cauliflower steak

CHICKEN TACOS 13.00

Soft and crispy taco selection with spiced chicken and spicy beans, guacamole, sour cream, fresh salsa and greens, with crisp iceberg lettuce
GF option available with crispy tacos

SCAMPI AND FRIES 8.95

Succulent single tail, premium Scottish scampi, homemade tartare sauce, parsley and a wedge of lemon. Simple and delicious

Vegan option: swap scampi for vegan fishless fingers

BREADED CHICKEN STRIPS 8.50

Freshly Panko breaded hand cut chicken strips, with paprika mayonnaise or spicy coleslaw and fries. A robust classic

Vegan option: swap chicken for vegan nuggets

FETTUCINE ALFREDO WITH CHICKEN AND MUSHROOM 13.50

Classic Alfredo with Grana Padano and wild mushroom and chargrilled garlic chicken

(V) Swap chicken for courgette and wild mushroom 11.50
(GF option available)

TUSCAN SPAGHETTI AND MEATBALLS 12.95

Sundried tomato and fennel spiced meatballs, with a fresh rustic marinara tomato sauce. A hearty and filling favourite



Omelettes

3 EGG OMELETTE WITH TWO FILLINGS (GF) 8.95

Our filling choices are: cheese, mushroom, onion, peppers, ham



SIDES

MIXED SALAD 3.50

SKIN ON FRIES 3.00

CHUNKY CHIPS 3.50

CHEESY CHIPS 3.95

GARLIC CIABATTA 3.95

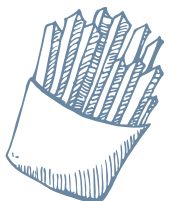
CHEESY GARLIC CIABATTA 4.50

ONION RINGS 3.50

GREENS 4.50

JACKET POTATO 3.00

CORN ON THE COB 2.50



Brownies or Sundaes

SUNDAES (GF) 6.95

Choose from: Eton mess, toffee caramel, chocolate, honeycomb and yoghurt, cherry bomb, forest fruit

Please ask about our Vegan sundae of the day

BROWNIES 5.50

Choose from: Varah's peanut butter, chocolate toffee, raspberry and cherry, double chocolate

