



The Bladebone

2020... "What a Year"

Come Join the Seasonal Fun with us...

Open Roaring fires & Heated Outside Teepee's



Christmas Music



Beautiful Over Sized Christmas Décor

Alongside...

Stunning Wines, Ales & Festive Drinks, Cocktails & Mock-Tails



Beautiful Seasonal Food adding The Bladebone Touch to Old Classics



Impeccable Service with Comfortable Atmosphere

Our Seasonal Menus are running from

November to December 23rd

With Special Menus

“Christmas Eve & Boxing Day”

FOOD CHRISTMAS EVE 12NOON – 7PM | FOOD BOXING DAY 12NOON – 6PM





Let's Get Going!!

Roast Roma Tomato Soup, Parmesan Gnocchi & Basil
Whye Valley Smoked Salmon... Crème Fraiche, Caper Berry, Shallot & Rhye Bread Loaf
Thai Red Cornish Market Fish & Tiger Prawn... Thai Scented Rice, & Micro Coriander
Creamy Wild Mushrooms, Toasted Focaccia & Truffle Hollandaise
Potted Pulled Pork, Celeriac Remoulade... Apple, Black Pudding Fritter

A Great Middle...

Gobble Gobble!!

Butter Roasted 'Norfolk' Turkey Breast & Stuffing 'n' Leg Ballotine of Turkey, Fluffy Roasted Duck Fat Roasty's, Honey Glazed Parsnip... with a Bucket of Seasonal Veg & Pouring stock Gravy

Roasted Barbary Duck

Slow... Confit... Roasted Leg, Merguez Sausage & White Bean Cassoulet, Roast Parsnip, Parsnip Puree

16hour Braised Blade of Beef

A Bladebone "Signature Dish" Spinach Puree, Buttery Lovers Mash, Bourguignon Sauce, Roast Shallot, Chantonnay Carrots & Cavalo Nero

Grilled Hake Fillet

Buttery Crushed Potatoes, Swiss Chard 'n' Capers... Lemon & Chive Hollandaise

The Fillet of Black Beef Wellington!! – £6 Supplement

A Bladebone "Signature Dish" Fillet of Black Beef, Wild Mushroom 'n' Thyme Duxelle Cooked in Buttery Puff-Pastry, Perfectly Medium Rare!... Garlicky Dauphinoise, Wrapped Vegetables & Sticky Jus

What an Ending...

"Spiced Egg Nog Brulee"

Pistachio & Fennel Biscuits

70% Dark Chocolate Cremeux

Chocolate Crumb | Salted Caramel | Hazelnuts

Sticky... Bourbon... Toffee... Pudding!

Another "Bladebone Signature Dish" Toffee Sauce & Vanilla Bean Ice-Cream

4 Cheese Board

Aged Stilton! Cranberry Wensleydale! Cornish Yarg! & French Brie! ...
Spiced Pear Chutney, Crackers, Cheese Scones & Fruit Loaf

Pannetonne Bread 'n' Butter Pudding

Savile Orange Glaze, Cinnamon Vanilla Custard

****Festive Menu is by Pre-Order only****

All our food is prepared and cooked by us, any dietary requests or requirements can be made possible during the booking process

****PLEASE ALSO SEE BOTTOM OF NEXT PAGE****



“Vegetarian Menu”

‘Live Life on The Veg!’

To Begin...

Roast Roma Tomato Soup, Parmesan Gnocchi & Basil
Cream Wild Mushrooms & Baby Spinach, Rosemary & Malden Focaccia
Thai Red Vegetable Curry, Thai Scent Jasmine Rice, Tempura Courgette
Wild Mushroom, Cranberry & Aged Brie Spring-Roll, Butternut & Sage

A Great Middle...

Sautéed Wild Mushroom & Roasted French Brie Strudel

Roasted Veg, Tomato & Somerset Brie in Filo Pastry, Spiced Tomato Arrabiatta,
Slow Roasted Tomato, Potato Dauphinoise & Spinach

Crispy Bubble N Squeak & Fried Duck Egg

Fricassee of Wild Mushroom, Spinach & Sautéed Greens... Wrapped Vegetables, Salsa Verdi Split Cream

Thai Red Curry

Crispy Battered Tofu | Crispy Panko Med Vegetables | Kaffa Scented Rice |
Spinach, Pea & Broccoli | Pac-Choi & Coriander

What a Ending...

** 😊 Please See Main Menu 😊 **

THE PRICES

DAY-TIMES TUESDAY – SATURDAY (12NOON – 3PM)

£20 – 2 COURSE \ £27 ½ – 3 COURSES

TUESDAY – THURSDAY – EVENINGS (5.30PM – 9.00PM)

£27 ½ - 2 COURSE \ £35 – 3 COURSES

FRIDAY & SATURDAY EVENINGS (5.30PM – 9.00PM)

£30 – 2 COURSE \ £39 – 3 COURSES

****PRICE ON APPLICATION FOR SUNDAY LUNCH****

****Please Note****

We can, with Prior Notice... amend any of the listed dishes to match any dietary Allergy requirements...
due to the complexity of our food we are unable to adapt menus on the Day of the Event

Allergy Information can be obtained by asking a member of staff / emailing