



# *The Bladebone*

*England's Gastro Pub of the Year*

Come Join the Seasonal Fun with us...

Open Roaring fires



Christmas Music



Beautiful Over Sized Christmas Décor

Alongside...

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



Beautiful Seasonal Grub adding The Bladebone Touch to Old Classics



Impeccable Service with Comfortable Atmosphere

Our Seasonal Menus are running from

Late October to December 23<sup>rd</sup>

With Special Menus

“Christmas Eve & Boxing Day”

CHRISTMAS EVE 12NOON – 5.30PM | BOXING DAY 12NOON – 5PM



# The Bladebone

## Let's Get Going!!

Creamed Cauliflower Soup | Truffle | Cheesy Toasty  
Crispy Mozzarella | Bacon Jam | Red Onion Marmalade  
Thai Red Curry | Cod & Prawn | Jasmine Rice | Crudit   
Potted Duck | Green Peppercorns | Toasted Sour Dough

## A Great Middle...

### Gobble Gobble!!

Roast Crown Turkey | Confit Leg Meat Stuffing | Chestnuts & Apricots | Duck Fat Roasty's |  
Honey Glazed Parsnip | Seasonal Veg | Pouring Stock Gravy

### Confit Pork Belly

Garlic Dauphinoise | Parsnip Cream | Roast Savoy Cabbage | Sticky Jus

### Braised Blade of Beef

Horseradish Mash | Cavolo Nero | Roast English Carrot | Confit Shallot

### Grilled Sea Bream

"Potatas Bravas" Saut  Potato | Chorizo | Smoked Paprika & Tomato sauce

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

Stunning Fillet! Wild Mushroom 'n' Thyme Duxelle Cooked in Buttery Puff Pastry, Medium Rare!  
Garlicky Dauphinoise, Wrapped Vegetables & Sticky Jus

## What an Ending....

### "Spiced Egg Nog Brulee"

Pistachio & Fennel Biscuits

### Dark Chocolate Cremosa

Chocolate Crumb | Toasted Hazelnuts | Salted Caramel

### Pannetonne Bread 'n' Butter Pudding

Seville Orange Glaze | Cinnamon & Vanilla Custard

### Cheese Board

Cashel Blue | Cornish Yarg | Driftwood Goats | Somerset Brie  
Spiced Pear Chutney | Water Biscuits | Fruit Loaf

**\*\*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\*\***

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## “Vegetarian Offering”

‘Live Life on The Veg!’

### To Begin...

Creamed Cauliflower Soup | Truffle | Cheesy Toasty  
Crispy Mozzarella | Red Onion Marmalade | Tomato Jam  
Thai Red Vegetable Curry | Jasmine Rice | Crudités

### A Great Middle...

Chef’s Veggie Strudel

Filled Filo Parcel with Butternut Squash, Wild Mushrooms, Cauliflower & Spinach | Ratatouille |  
Garlic Dauphinoise | Spinach Puree

Crispy Bubble N Squeak & Fried Egg

Fricassee of Wild Mushroom | Sautéed Green | Crushed Peas | Truffle Cream

### What a Ending...

\*\* 😊 Please See Main Menu 😊 \*\*

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### THE PRICES

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

£20 – 2 COURSE \ £27 ½ – 3 COURSES

#### TUESDAY – THURSDAY – EVENINGS (5.30PM – 9.30PM)

£27 ½ - 2 COURSE \ £35 – 3 COURSES

#### FRIDAY & SATURDAY EVENINGS (5.30PM – 9.30PM)

£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

10% ‘optional ‘service’ charge will be added to tables of 8 or more

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