



RESTAURANT & GARDEN BAR

Bluebells Restaurant & Bar, Shrubbs Hill, London Road, Sunningdale, SL5 0LE

T: 01344 622 722 - E: [reservations@bluebells-restaurant.co.uk](mailto:reservations@bluebells-restaurant.co.uk)

## AUTUMN DINNER MENU

### STARTERS

Olive oil and vanilla cured Loch Duart salmon, beetroot, salmon caviar and fennel

Chicken liver crème brûlée, baby figs, toasted sourdough and a pear and fig chutney

Jerusalem artichoke velouté with confit chervil roots and pearl barley

Pan seared scallops, red wine braised salsify, butternut squash and an onion broth (£9 Supplement)

Pork tenderloin, kohlrabi, black pudding nugget and apple foam

Slow cooked duck egg, herb spaetzle, parmesan cream and truffle brioche croutons

### MAIN COURSES

Grilled fillet of Ashdale beef, pomme mille feuilles, pancetta, baby onions and Savoy cabbage (£8 supplement)

Breast of guinea fowl, haricot coco beans, buttered kale and roasted onion puree

Confit lamb neck fillet, celeriac, tender stem broccoli and young heritage carrots

Fillet of Brixham plaice, citrus fregola, mussels and a light mussel nage

Sea bream fillet, chervil gnocchi, sea leaves, charred leeks and a chervil cream

Wild mushroom and spinach ravioli with goats cheese, roasted hazelnuts and port jelly

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 10% will be added to your bill & VAT is included



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## DESSERTS

White chocolate and coconut sphere, exotic fruit salsa, frangipane and mango foam

Dark chocolate cheesecake, candied almonds and praline ice cream

Pink lady and raisin crumble, cinnamon ice cream and vanilla custard

Tonka bean panna cotta, caramel popcorn and toffee gel

Angelino plum parfait, compressed plum, lemon sponge, honeycomb and a plum sorbet

Selection of cheeses with a mini walnut loaf, celery, grapes and chutney

**2 courses £30.00 / 3 courses £37.00**

***“The only thing worse in the world than being talked about is not being talked about”***

***OSCAR WILDE***

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