



sips

Hugo Spritz, elderflower liqueur, Prosecco, soda
Hugo Spritz Zero
Aperol Spritz, Aperol, Prosecco, soda
Italian Aperitivo Zero

nibbles

Nocellara, Kalamata & Amfissa olives (ve) 4
Rosemary almonds (ve) 4
Warm tomato & herb focaccia (v) 7
Miso Padrón peppers (v) 5

starters

Grilled goat's cheese, Waldorf salad, hazelnuts, thyme honey, toasted sourdough (v) 9.5
Crab fishcake, spinach & watercress, hollandaise 9.5
Beef & barley soup, 14-hour slow-cooked shin, pearl barley, thyme, Parmesan croutons 9
Chicken & wild boar pâté, red onion chutney, toasted ciabatta 9
Salt & chilli calamari, miso mayo 9.5

mains

British chicken schnitzel, garlic butter, skin-on chips 17.5
Double beef burger, smoked cheese, bacon, house sauce, skin-on chips 17.5
Ham hock, egg & chips 17.5
Beer-battered fish & chips, minted mushy peas, homemade tartare, curry sauce 19
Beetroot red pepper burger, smoked vegan cheese, tapenade, skin-on chips (ve) 17
28-day aged British Angus sirloin, grilled tomato, mushroom, skin-on chips and your choice of peppercorn sauce, Stilton & garlic or beef dripping gravy 33.5
Somerset pork & fennel ravioli, brown butter, pesto 17.5
British rack of lamb, pulled lamb croquette, buttered cavolo nero, gravy 24.5
Scottish Loch trout, pan-fried with garlic prawns, buttered greens 20

British, organic steak & ale pie, mash, roasted roots, buttered cavolo nero 18.5
Wild mushroom bourguignon pie, crushed new potatoes, roasted roots, gravy (ve) 17

sides

Skin-on chips (ve) 5
Grilled broccoli, lemon, garlic & Parmesan 5
Garlic & cream potato gratin (v) 5.5
Buttered cavolo nero (v) 4.5

lunch

Available Monday - Saturday

Fish-finger sandwich, dill mayo, chopped egg, pickles, fried capers, sourdough bun 11.5
Pulled ham hock, hot honey, green apple, watercress, egg mayo, sourdough bun 12.5
Roast pepper, feta, pesto mayo, pistachios, hot honey, sourdough bun (v) 11.5
Steak sandwich, caramelised onions, mustard mayo, skin-on chips 15 (+£2 lunch deal)
Crab fishcake, spinach & watercress salad, hollandaise 12
Beer-battered fish & chips, minted mushy peas, homemade tartare, curry sauce *lunch size* 12.5

lunch and a drink for 14.5

Available Monday - Friday until 5pm

Glass of house white, red or rosé wine | Pint of Amstel | Pint of house cask ale | Inch's
Heineken 0.0% | Old Mout Berries & Cherries 0.0% | Ghost Ship 0.0% | Pint of Coke or Lemonade
Lemonade & lime or blackcurrant | Fentimans | Frobishers | Appletiser

puddings

Rich chocolate pot, pistachio brittle (v) 7.5
Lemon meringue tart (v) 7.5
Chocolate brownie, vanilla ice cream (v) 7.5
Apple crumble tart, cinnamon cream (v) (ve available) 8
Proper sticky toffee pudding, vanilla ice cream (v) 7.5
Baby Guinness chocolate brownie sundae (v) 9.5
(shot of Tia Maria & Baileys)

Cheese & biscuits for two - selection of Lancashire cheeses including Button Mill, Kidderton Ash, Stratford Blue and Rothbury Red (v) 22.5

mini pudding & a hot drink 6

Choose any tea or coffee with a small version of our favourite puddings

Rich chocolate pot, pistachio brittle (v)
Chocolate brownie, vanilla ice cream (v)
Lemon meringue tart (v)



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Please talk to us if you have a food allergy, intolerance or coeliac disease. When we prepare food in our pub kitchen, we handle all allergens so we can't guarantee the food is allergen free. We don't claim to be a 'free from' restaurant but tell us your specific allergen requirement and we will check everything and take extra care with your meal.

To see our allergen guide, scan the QR code or speak to one of our team who will be able to provide the written information. You can also visit our website: links.digitalpubs.co.uk/680298

(v) Suitable for vegetarians (ve) Suitable for vegans

