



RESTAURANT & GARDEN BAR

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

T: 01344 622 722 - E: reservations@bluebells-restaurant.co.uk

SUMMER DINNER MENU

STARTERS

Grilled crottin goats cheese, summer salad, sourdough croutons and summer truffle

Pan fried cod cheeks, warm spicy lentil ragout, pancetta and a passion fruit sabayon

Buttermilk fried chicken thighs, sweetcorn velouté, chili jam and pickled baby onions

Crispy parmesan polenta, aged balsamic pearls, olive tapenade and a smoked tomato fondue

White Cornish crab roulade, red pepper genoise and a chilled garlic and almond soup
(£5 Supplement)

Foie gras and chicken liver ganache, pistachios, toasted brioche and pickled blueberries

MAIN COURSES

Fillet of Ashdale beef, honey and thyme glazed carrots, horseradish rosti
and Barkham blue cheese (£8 supplement)

Slow cooked fillet of Blythburgh pork, apple salsa, fennel and red cabbage slaw and
sweet potato fondants

Surrey Farm chicken breast, roasted garlic pomme puree, spinach, radish and girolle
mushrooms

Sea bass fillet, peas, broad beans, squid ink linguini, mussels and a lemongrass and
lime broth

Pan fried skate wing, red quinoa, baby beetroot, tahini paste and preserved lemons

Aubergine and potato gnocchi, baby aubergine, roasted tomato sauce and buffalo
mozzarella

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

Strawberry and white chocolate entremets with fresh basil and strawberries

Dark chocolate cremeux, shortbread and a mascarpone and raspberry ice cream

Vanilla poached apricots, yoghurt mousse, lemon meringue and honeycomb

Mocha crème brûlée, hazelnut biscotti and a salted caramel ice cream

Iced cherry parfait, nibbed almonds and kirsch jelly

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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