

— THE —  
**BLUE BALL**  
SIDFORD

## BAR SNACKS & SHARERS

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Stuffed olives (v) £3  
Southern fried king prawns, honey & lemon mayonnaise † £8  
Pulled beef & caramelised onion croquettes, wholegrain mustard mayonnaise £5  
Scotch egg, beetroot piccalilli £5  
Hand raised pork pie, beetroot piccalilli £5  
Sticky pork & apple sausages, sweet chilli & sesame £5  
Baked Camembert, rosemary, garlic, honey & blackberries, crudités & toast (v) £13  
Italian charcuterie, pea & ham hock terrine, houmous, olives, pickled shallots, olive oil & sourdough £15.5

## STARTERS

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Carrot, red lentil & coriander soup, crème fraîche, spring onions & toast (v) £6  
Burrata, cherry tomatoes, rocket, pickled shallots, olive oil & balsamic (v) £8.5  
Pork & ham hock terrine, beetroot piccalilli £7.5  
Southern fried chicken, garlic mayonnaise £7  
Scottish smoked salmon, lemon, capers & sourdough † £8.5

## SUNDAY ROASTS

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Roast sirloin of beef, pulled beef croquette, Yorkshire pudding, roast potatoes, buttered seasonal vegetables & roast onion gravy £16  
Slow-cooked lamb shank, roast potatoes, buttered seasonal vegetables & mint gravy £17  
Slow-cooked pork belly, apple fritter, roast potatoes & buttered seasonal vegetables £15  
Mushrooms, red wine, chestnut, and tarragon suet pudding, roast potatoes, seasonal vegetables & gravy (ve) £13

## MAINS

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Chicken escalope, roast garlic butter, green salad & fries £13  
Hand-raised steak & ale pie, buttered mash, roast carrots & tenderstem broccoli £13.5  
Pulled beef & bacon burger, smoked Cheddar, mustard, pickles, BBQ sauce & fries £13.5  
Handmade pumpkin & ricotta tortellini, sage brown butter, parmesan, cherry tomatoes & toasted pumpkin seeds (v) £12  
Pork & apple sausages, roast onion gravy, onion rings, wholegrain mustard mash £11.5  
Beer-battered cod, minted mushy peas, tartare sauce & skin-on-chips † £14  
Pesto crusted Scottish salmon fillet, warm niçoise salad, balsamic dressing † £15  
Superfood salad, toasted pumpkin seeds, French dressing (v) £11  
Thai-style street food curry, bulgar wheat, mixed vegetables, rice, crispy tortillas (ve) £12  
28-day aged rib eye, garlic & herb mushroom, garlic butter, onion rings, skin-on-chips & rocket £24

*We are really proud to partner with Flying Fish, a Cornish day boat fishmonger. We try and have a number of specials showcasing their fish available each day, please see our chalkboards or ask a member of the team for full details.*

## SIDES & SAUCES

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Skin-on-chips £3.5 | French fries £3.5 | Tomato salad £3.5 | Dauphinoise potatoes £3.5 | Buttered seasonal vegetables £3  
Cauliflower cheese £3.5 | Pepper sauce £2 | Stilton & garlic sauce £2 | Roast onion gravy £1 | Pigs in blankets £4  
Sea salt roast potatoes (v) £3.5

## DESSERTS

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Apple & blackberry flapjack crumble & custard £6.5  
Chocolate posset & raspberries £7  
Strawberry Eton mess £6.5  
Handmade sticky toffee pudding & vanilla ice cream £6.5  
Cheese selection for two, crackers, pickles & red onion chutney £13.5

## SHARPENERS & STIFFENERS

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Otter Tarka Four | Otter Brewery  
Devon | 4.0% £5.4  
Aperol Spritz  
Aperol Prosecco | Soda £7.5  
Old Fashioned  
Bourbon | Sugar | Bitters £7.5



SCAN ME  
for allergens guide or visit:  
<https://links.digitalpubs.co.uk/680298>

## DIETARY REQUIREMENTS

Our Allergen Guide contains a list of all the dishes from our menu which are listed in rows on the left-hand side of each allergen table. All 14 declarable allergens are listed along the top of the page for your reference. If a dish contains one of these 14 ingredients, then you will find the allergen box is highlighted in colour. We ask customers with specific food allergens and other intolerances to use this guide to assist them with choosing dishes from our menu. Before you order your food, please ask for our allergen guide, our staff cannot offer specific advice or recommendations beyond our published allergen guide. Our fish dishes may contain bones. All dishes are subject to availability. Some dishes may contain alcohol, ask your server for more information. All prices include VAT. Should the VAT rate increase, menu pricing will be increased accordingly. Our menu descriptions do not list all ingredients. Whilst we take every care to preserve the integrity of our dishes to reduce cross contamination, we must advise that these ingredients are handled in a multi-use kitchen environment either by our suppliers or at our prep stations and we unfortunately cannot guarantee allergen-free dishes. We use the following for suitability of dietary requirements: (v) Items suitable for vegetarians (Ve) Items suitable for vegans (†) Items may contain bones or shell.