

## SUNDAY CARVERY

12.15PM–2PM

### IN FLAME RESTAURANT

3 courses – £27 per adult, £14 per child under 12 years old

### IN THE BAR

1 course – £19 per adult, £9 per child under 12 years old

£12 Carvery baguette

Served with salad & crisps. Ask the bar team for our available Sunday meats.

## AFTERNOON TEA

Classic afternoon tea £23

A selection of finger sandwiches on white & brown bread: cheese & pickle, smoked salmon & cream cheese, honey roast ham & tomato, egg mayonnaise & cress. Warm scones served with jam & clotted cream. Selection of dainty mini cakes. A choice of our selected tea or coffee.

Price subject to change for special events.



## FREE WIFI

Free high-speed WiFi is available throughout the hotel.

Independently owned and operated by the Clifford family since 1960.

We cannot guarantee that dishes are free of bones, please proceed with caution. Some items may contain nuts and we cannot guarantee that items on this menu are allergen free. If you are concerned about food allergies, please ask for assistance when choosing. All items served on the premises are, to the best of our knowledge, free of genetically modified ingredients. All items are subject to availability. All prices include VAT at 20%. Gratuities are discretionary.

2025 v.1

[www.blunsdonhouse.co.uk](http://www.blunsdonhouse.co.uk)



BLUNSDON  
HOUSE HOTEL

★★★★

# CARRIE'S BAR MENU

## NIBBLES

Sliced tomato focaccia, olive oil and balsamic <sup>V, VE</sup>	£5
Smoked garlic and paprika hummus with bread sticks <sup>V</sup>	£5
Stuffed baby bell peppers <sup>V, GF, VE</sup>	£5
Chorizo al vino	£5
Fried calamari and garlic mayonnaise	£6
Smoked paprika and prawn skewers	£6
Mixed olives <sup>GF, V, VE</sup>	£6

3 nibbles for £15

## SANDWICHES

YOUR CHOICE OF WHITE OR WHOLEMEAL BREAD AND SERVED WITH SALAD & CRISPS

Club sandwich – lettuce, tomato, chicken, bacon, boiled egg, mayonnaise	£15
Tuna mayonnaise and cucumber	£11
Ham, tomato and mustard	£11
Cheese and pickle <sup>V</sup>	£10
Smoked salmon, dill and cream cheese	£12

## LIGHT BITES

Chef's soup of the day with bread roll and butter <sup>GF, V</sup>	£8
Spicy Oriental chicken wings, sweet chilli sauce, sesame seeds, cherry tomato, shallot & watercress salad <sup>GF, DF</sup>	£9
Ham hock and pea terrine, piccalilli, olive focaccia	£9
Tiger prawn poached seafood cocktail, American cocktail sauce, avocado, paprika <sup>GF, NF</sup>	£11
Cheesy nachos, guacamole and salsa dip <sup>V</sup>	£8
Tomato, goat's cheese and basil tart, water cress, toasted pinenuts, basil oil <sup>V</sup>	£8
Moroccan chickpea and quinoa salad, vegan feta, avocado and boltardy beetroot <sup>VE</sup>	£11

## SALADS

Caesar salad – lettuce, anchovies, streaky bacon, croutons, parmesan	£12
Add chicken or prawns	£3
Buddha salad – herb quinoa, avocado, sweetcorn kernels, pepper, red onion, chickpeas, beetroot, crispy kale, pumpkin seeds, herb olive oil <sup>V, VE</sup>	£14

## PIZZA

Margherita, tomato, mozzarella & basil <sup>V</sup>	£14
Vegan Margherita pizza <sup>V, VE</sup>	£15
Mushrooms, pepperoni, ham, tomato, jalapeño	£17

## COFFEE

Cappuccino, Latte, Espresso, Flat white, Americano	from £3.5
Decaffeinated coffees available	

## TEA

English breakfast, Chamomile, Green tea, Peppermint, Earl Grey, Decaffeinated English breakfast	from £3.5
Tea/Coffee and cake of the day	£8

## MAINS

Beer battered haddock, steamed garden peas, tartare sauce, chips and lemon	£18
Slices of Wiltshire ham, two fried eggs and chips	£15
Cumberland sausage ring served in Yorkshire pudding, mash, peas and gravy	£16
Chicken tikka masala, steamed rice, poppadom, naan and mango chutney	£18
Deluxe beef burger, American cheese slice, streaky bacon, coleslaw, Bourbon BBQ sauce and French fries	£18
Cajun spiced chicken burger, coleslaw, garlic and herb mayo and French fries	£18
Gnocchi pasta, creamy garlic cheese sauce, cherry tomato and garden peas, fresh basil, truffle oil and garlic bread <sup>V</sup>	£15
Rump steak 8oz, grilled tomato, field mushroom, chips with your choice of a peppercorn or Diane sauce <sup>GF</sup>	£27
Braised lamb shank, pomme puree, minted and honey roasted root vegetables, brussel sprouts and cranberry jus. <sup>NF, GF</sup>	£29
Pan seared lemon and thyme salmon supreme, Paris mash, ratatouille, green herb oil <sup>NF, GF</sup>	£21
Wild mushroom and saffron risotto, toasted pine nuts, truffle oil <sup>VE, GF</sup>	£16

## SIDES

House salad <sup>GF</sup>	£5
Homemade coleslaw <sup>GF</sup>	£4
Onion rings	£6
Crusty bread roll and butter	£3.5
Chips	£5
Cheesy chips	£6
Sweet potato fries	£6
Cheesy garlic bread	£5

## DESSERTS

Sticky toffee pudding, salted caramel ice cream <sup>GF</sup>	£8
Lemon cheesecake, vegan lemon crème, white glaze, mixed berries <sup>VE, GF</sup>	£8
Trio of Kelly's ice cream – vanilla, chocolate and strawberry <sup>GF</sup>	£7
Fresh fruit salad with choice of Kelly's ice cream or sorbet <sup>GF</sup>	£7
Chocolate brownie served with vanilla ice cream <sup>GF</sup>	£8
Tiramisu – layers of coffee liqueur sponge, mascarpone mousse, cocoa powder	£8

## CHILDREN

Please see our separate Children's menu

Key: GF – Gluten Free, V – Vegetarian, VE – Vegan, NF – Nut Free, DF – Dairy Free  
Items may contain bones and allergens. Please ask for assistance if you have any concerns.

