THE BLADEBONE

Its Beginning to Look a Lot Like...

A BLADEBONE CHRISTMAS

Richie, Sez & The Whole Team welcome you to our
11th Christmas celebrations at the multi award winning The Bladebone.
The Perfect Venue To Celebrate The Festive Period, Over Sized Christmas Decorations, Roaring Open Fires… Large Tables & Private Dining…
Alongside Amazing Food, Beautiful Wines,Champagnes, Cocktails & Fully Stocked Bar… With Our Renowned Impeccable Service

We Will Also Be Offering Special Menus On The Following

CHRISTMAS EVE

Thursday 24th December

Food 12-5pm
Drinks 12-6pm

NEW YEARS DAY

Friday 1st January

Food 12-2pm & 5.30-9pm
Drinks 12–11pm

Please get in touch to see the menus and booking times available,
The festive menus are Only available by Pre-Order…
"we have limited space so don't hang around"
We are happy to listen to any special menus or requests
you may have to make your visit perfect… Tell us & Lets Play

Tis the Season to Eat
Drink & Be Pissed Merry



CHRISTMAS MENU

IN THE BEGINNING

Cauliflower & Truffle Soup
Gruyere & Mature Cheese on Toast | Truffle Rapeseed Oil G/F

Katsu Roasted Monkfish & Prawn Curry
Kaffa Lime Jasmine Rice | Crudite & Red Chilli | Coriander G/F

Coronation Turkey
Crispy Onion Bhaji | Mango | SpringOnion & Red chilli | Baby Coriander G/F

Tempura & Panko Tiger Prawns
Crispy Chorizo | Smoked Paprika Mayonnaise | Water-Cress & Shoots G/F

Warm Cheese Scones
Cornish Oak Smoked Salmon | Lemon, Chive Crème Fraiche | Cress's G/F

IN THE MIDDLE

Turkey Time G/F
Roasted Crown of Norfolk Turkey | Pigs in Blankets | Confit Leg & Sausage Stuffing
Honey & Maple Roasted Parsnip | Fluffy Goose Fat Potatoes | Roasted Pan Gravy
Brussels | Swede 'n' Carrot | Cavolo & Garden Peas

Confit of Orchard Pork Belly G/F
Roasted Parsnip Puree | Garlicky Dauphinoise Gratin | Creamy Leeks with
Grain Mustard & Chive | Sticky Jus & Garden Apple Compote

14hr Sticky Brasied Blade of Beef G/F
Butter & Parmesan Koffman Mash Potatoes | Cavolo Nero
Sticky Braising Jus | Dripping Roasted Carrot

Roasted Fillet of Hake G/F
Creamy Savoy Cabbage, Spinach, Garden Pea & Maple Smoked Bacon
Roasted Cauliflower | Crispy Crushed Potato Cakes | Dill Oil

Fillet of 28day Matured Bladebone Beef Wellington
Seared Fillet of Thyme, Garlic & Truffle Marinated Beef | Wild Mushroom Duxelle | Spinach
& Puff-Pastry | Garlicky Dauphinoise | Creamy…Winey Leeks
Supplement of £15 p/person \ Minimum of 2 people

WHAT AN ENDING

Festive Spiced" Crème Brulee G/F
Scorched Saville Orange | Chocolate Chip Cookie

Blade Sticky Sticky Toffee Madeleines
Bourbon Sticky Toffee Sauce | Vanilla Bean Ice-Cream | Garden Apple Compote

The Cheese Plate G/F
Cashel Blue | Cornsih Yarg | Whipped Drift Wood Goats Cheese | Aged Somerset Brie
Quince Jelly | Red Chilli Jam | Carrs Water Biscuits

White & Dark Chocolate Choux
Chantilly Cream Filled | Biscoff | Biscoff Crumb | Freeze Dried Raspberry | Chocolate Sauces

VEGETARIAN MENU

THE START

Cauliflower & White Truffle Soup
Gruyere & Cheddar on Toast | White Truffle Oil G/F

Whipped Goats Cheese
Beetroot | Onion Bhaji | Pickled Golden Beets | Coriander | Rapeseed Oil | Cress G/F

Roasted Wild Mushrooms On Toasted Focaccia
Poached Baby Spinach | Watercress & Truffle G/F

Katsu Vegetable Curry
Fragrent Jasmine Rice | Chilli & Spring Onion | Coriander G/F

THE MIDDLE...

Roasted Vegeatble, Lentil & Bean Wellington

Rich Wine Sauce | Creamy Leeks with Grain Mustard & Chive | Garlicky Daupinoise & Cavolo **Nero**

Roast Cream Cheese, Spinach, Blushed Tomato & Butternut Strudel G/F
Roasted Vegetable Cassoulet | Crispy Potato Cake

Pan Roasted Gnocchi G/F
Roasted Wild Mushrooms | Italian Parmesan | Baby Spinach | Roast Cauliflower
White Truffe I Creamy Wine & Herb Pouring Sauce

THE ENDING...

Please see all desserts on main page, all are vegetarian.

THE PRICES

DAY-TIMES	EVENINGS	WEEKENDS
TUESDAY – SA TURDAY (12NOON – 2.30PM)	**TUESDAY – THURSDAY (5.30PM – 9.30PM)**	**FRIDAY – SATURDAY (5.30PM – 9.30PM)**
£28 - '2 Course'	£30 - '2 Course'	£40 - '2 Course'
£37 - '3 Course'	£39 - '3 Course'	£49 - '3 Course'

***price on enquiry for sundays**

WINE MENU

FIZZY STUFF

PROSECCO, Mini Bottle	**200ml bottle… "Glass & a Bit"**	ITALY	**£12**
PROSECCO, Spumate Brut	**Fruity Bouquet, apple & Apricot, Citrus**	ITALY	**£32**
Grande Reserve, Cru Pierre Mignon	**½ Bottle Champs, Fresh 'n' Zingy**	FRANCE	**£12**
TAITINGER Brut nv	**The Lead Role in the Family's Cast**	FRANCE	**£65**
VEUVE Clicquot yellow label brut nv	**Luxury & Elegance Since 1772**	FRANCE	**£75**

ROSE

	175ml	250ml	500ml	BTL
LES TERRASES … Distinctive Raspberry & Fruity Nose, Fragrent, Refreshing Crispness	£7	£9	-	£27
COOLHURST ROSE… French & Stunning! Beautiful Provence… A Red in Pink Trousers, New to the List 2025	£7	£11.5	-	£35
MINUTY PRESTIGE ROSE… Full & Lush… Cote De Provence Rose, Enough Said	-	-	£33	£46

THE WHITES

	175ml	250ml	500ml	BTL
CHENIN BLANC - "HOUSE" South Africa 2024, Fresh & Aromatic… Easy Drinking, Balanced & Great finish	£7	£8.5	-	£24
LES TERRASSES SAUVIGNON BLANC - "HOUSE" Its French… Loaded with Citrus Aromas, Well Balanced House Sauv	£7	£8.5	-	£24
ANCORA PINOT GRIGIO - "HOUSE" Fresh, Dry White… Crisp & Delicate on the Palate… Good Drinking Italian	£6	£8.5	-	£26
PICPOUL DE PINET CUVÉE CAROLINE FAMILLE MORIN, FRANCE 2023 Gastronomic Blended Wine, Drinks well With Fish & Friends Refreshing Crispness	-	-	£25	£36
MOUNT RILEY SAUVIGNON BLANC, NEW ZEALAND 2023 Marborough & Wont Disappoint!! Vibrant Aromas with Flavours of Currant & Gooseberries	£9	£12	-	£36
MONTSABLÉ RESERVE CHARDONNAY 2023 Southern France, Floral Aromas white Peach Flavours… Aged in French Wood 6months	£9.5	£13	£25	£38
VIOGNIER – LOUDENOTTE, CUVEE RESERVEE French! Oak, apricot & Mango Aromas… served chillied… any place… anywhere… anytime		-	-	£39
MAHI - NZ 2023 SAUVIGNON BLANC MARLBOROUGH Marlborough of Course!! a Proper New Zealand Sauv! Array of Fruit Characters, Elegant Drop	-	-	-	£45

FROM THE CELLAR

THE REDS

	175ml	250ml	500ml	BTL
RIOJA, MANZANOS TEMPRANILLO - "HOUSE" Classic Rioja, Red Fruits, Spices & Liquorice… Minimal Oak, Well Balanced House	£7.5	£9	-	£26
PRIMITIVO, SICILY… MIOPASSO- "HOUSE" Italian of Course… Rich 'n' Spicy, Cherry, Redcurrant & Plum… Smooth & Rounded	£8	£10	-	£29
MERLOT – ROTHSCHILD COLLECTION - "HOUSE" Its French… It's a 2023, Waddeson Manor… Very Drinkable Merlot	£8	£9.5	-	£29
PINOT NOIR CUVÉE DISSENAY, IGP FRANCE 2024 Languedoc Region of South of France… Partially Aged in Oak, Velvety Texture, Vibrant Juicy Finish	-	-	£22	£33
MALBEC - ANDELUNA RAICES, MENDOZA - 2024 Argentina Beaut!! Soft & Fruity Palate… Great Freshness & Balance	£9	£11.5	-	£35
DOPPIO PASSO Italian Stunner! Super Balance, Smooth… Multi Award Winning… New Favourite of Richie's	-	-	£23	£35
RIOJA ONDARRE RESERVA, SPAIN 2019 The Reserva's are Bodegas Ondarre's most acclaimed wines, Smooth & Textured	-	-	-	£42
BOURDEAUX, BASTION DE CAMERAC CUVEÉ FR 2019 Notes of Blackcurrant& Blackberry Lend to a Full-Bodied and Supple Wine, Soft Tannins & Finish	-	-	-	£42
PINOT NOIR OLIVER ZETER, GERMANY 2023 Pure, Fine & Elegant… Soft Yet Good Grip of Tannins & Red Fruits, Very Classy Noir	-	-	-	£48
FLEURIE 'CLOS DES DEDUITS', MANOIR DU CARRA, FRANCE 2022 This Gorgeous Fleurie is Full Flavoured and Deliciously Soft with a Rich Warm Aftertaste	-	-	-	£50
INDIO MONTEPULCIANO D'ABRUZZO, BOVE, ITALY 2019 This Italian Power House!! Full powered, Smooth with Notes of Chocolate… Loves Meat & Game Dishes	-	-	-	£50
SAINT-EMILION, GRAND-CRU CONTROLLE, FRANCE 2020 Big Hitter, Intense Cabernet Character, Black Plu, Figs & Raspberry Notes… Hints of Ginger & Soft Vanilla Full Bodied, Firm Careful Weighted Tannins on Entry… Big Finish	-	-	-	£65
"Naughty" Fizz LAGIOIOSA – ITALY Green Apple, Pear & Stone Fruit Aromas… Perfect Choice when the Situation Calls for NO-ALCOHOL	-	-	£12	£20