

our sunday menu / august

Served 12-3.30pm (last booking) One Course 14.50 Two Courses 19.50 Three Courses 24.50

Vegetarian & Vegan - please ask a member of waiting staff for further options

starters

Homemade Soup of the Day **gfo**

black treacle bread

Confit Chicken Terrine **gf**

pickled leeks, white onion purée

Citrus Cured Salmon **gf**

potato mousse, avocado purée, tomato dressing

Crispy Goats Cheese **v gfo**

tomato fondue, mediterranean vegetable pesto

mains

Roast Ribeye of Beef **gfo**

braised red cabbage, roast and mashed potatoes, yorkshire pudding

Roast Shoulder of Lamb **gfo**

boulangère potatoes, peas, rosemary gravy

Apricot and Sage Stuffed Pork Belly

apple compote, roasted garlic mash

Pan Fried Seabass **gf**

confit fennel, saffron potatoes, mussel cream sauce

desserts

Jam Roly Poly

raspberry gel, vanilla custard

Warm Treacle Tart

vanilla mascarpone, white chocolate ice cream

'Black Forest'

chocolate fondant, salted caramel, cherry gel, chocolate ice cream

Cheese (1.50 supp.) **gfo**

Wookey Hole Cheddar, Somerset Brie, Yorkshire Blue with crackers, homemade chutney

Ice Cream / Sorbet **gfo**

three scoops

please ask for additional gf desserts
and additional children's options

kids

Half Roast Dinner £8.50 Half Dessert £4.50

The Bluebell, Church Lane, South Wingfield, DE55 7NJ

01773 546722 hello@bluebellwingfield.co.uk bluebellwingfield.co.uk #bluebellwing

If you have a specific allergy or dietary requirement, please let us know.

v vegetarian **ve** vegan **gf** gluten free **gfo** gluten free option

