

# starters

<b>Wild Garlic and Potato Soup</b>	6.50
chive crème fraîche, truffle oil, black treacle bread <b>v veo gfo</b>	
<b>Pan-Seared Scallops</b>	9.95
celeriac purée, apple and hazelnut salad, burnt butter dressing <b>gf n</b>	
<b>Wild Mushroom Risotto</b>	sm 7.50 lg 10.50
blue cheese, toasted pine nuts <b>gf v veo n</b>	
<b>Confit Lamb Belly</b>	7.95
hummus, sun-dried tomato , mint dressing <b>gf</b>	
<b>Baked Goat's Cheese Crottin</b>	7.95
roasted beetroots, oat granola, balsamic reduction <b>v gfo</b>	
<b>Pressed Duck Confit</b>	8.50
duck liver parfait, toasted seed bread, prune purée, pear <b>gfo</b>	

## sides - all 3.50

beer battered onion rings  
garlic bread  
hand-cut chips  
skinny fries  
truffle and parmesan fries  
sweet potato fries  
seasonal vegetables  
halloumi fries with chilli jam  
assorted breads, oils and vinegar, butter



# mains

<b>8oz Rib-Eye Steak</b> portobello mushroom, cherry tomatoes, watercress, hand-cut chips, grain mustard butter <b>gf</b>	22.00
<b>Pan-Roasted Chicken Breast</b> red pepper and white bean succotash, chicken and herb broth <b>gf</b>	17.50
<b>Lamb, Redcurrant and Rosemary Pie Topped With Puff Pastry</b> wilted greens, choose from chips, mash or new potatoes, gravy <b>gfo</b>	15.95
<b>Rump and Herb Crusted Blade of Beef</b> white onion purée, baby leeks, truffle mash, red wine jus <b>gfo</b>	19.50
<b>Pork Fillet and Braised Belly</b> carrot and ginger purée, potato terrine, honey and sesame <b>gf</b>	18.50
<b>Beer Battered Fillet Of Cod</b> hand-cut chips, crushed peas, homemade tartar sauce <b>gfo</b>	15.00
<b>Beer Battered Halloumi</b> hand-cut chips, crushed peas, homemade tartar sauce <b>v gfo</b>	14.25
<b>Pan-Roasted Fillet of Cod</b> cauliflower purée, spiced puy lentils, tenderstem broccoli, coconut sauce, curry oil <b>gf</b>	17.95
<b>The Bluebell Burger</b> BBQ pulled pork & cheddar, sriracha mayo, toasted sourdough bun, hand-cut chips, Asian slaw <b>gfo</b>	15.50
<b>The Barbeque Lentil Vegan Burger</b> rocket, gherkin, smashed avocado, toasted sourdough bun, hand cut chips, Asian slaw <b>ve v gfo</b>	14.00
<b>Smoked Haddock and Pea Pappardelle</b> feta, pancetta and lemon <b>gfo</b>	15.00
<b>sides</b> beer battered onion rings; garlic bread; hand-cut chips; skinny fries; truffle and parmesan fries; sweet potato fries; seasonal vegetables; halloumi fries with chilli jam; assorted breads, oils and vinegar, butter	all 3.50

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The Bluebell, Church Lane, South Wingfield, DE55 7NJ  
01773 546722 hello@bluebellwingfield.co.uk bluebellwingfield.co.uk #bluebellwing  
Main Menu served Weds & Thurs 12-2.30pm & 5-8pm Fri & Sat 12-8.30pm  
If you have a specific allergy or dietary requirement, please let us know.  
**v** Vegetarian **vo** Vegetarian Option **ve** Vegan **veo** Vegan Option  
**gf** Gluten Free **gfo** Gluten Free Option **n** Contain Nuts



# desserts

<b>Caramelised Pineapple</b> puff pastry, coconut panna cotta, mango and lime sorbet <b>vo gfo</b>	7.50
<b>Vanilla and Lemon Cheesecake</b> apricot compote, earl grey ice cream <b>v</b>	7.50
<b>Salted Caramel Creme Brûlée</b> caramelised white chocolate, vanilla ice cream <b>v gfo</b>	7.50
<b>Raspberry Bakewell Tart</b> raspberry compote, clotted cream <b>v</b>	7.50
<b>Chocolate Marquise</b> orange cremeux, iced double cream <b>vo</b>	7.50
<b>Yoghurt Parfait</b> honey ice cream, meringue <b>v gf</b>	7.50
<b>Cheese</b> Wookey Hole Cheddar, Somerset Brie, Cricket St Thomas Goats Cheese, Yorkshire Blue, crackers, grapes, homemade chutney <b>vo gfo</b>	8.50
<b>Ice Cream</b> vanilla, chocolate, strawberry, salted caramel, coffee, lemon curd or white chocolate <b>v gfo</b>	3.50 - 2 scoops 4.50 - 3 scoops
<b>Sorbet</b> mango, raspberry or coconut <b>gfo veo</b>	



Hand-made in  
The Bluebell kitchen

## kids mix up - 7.50

Choose from

Homemade Fish Fingers, Margherita Pizza, Mini Burger,  
Cheeseburger, Sausages, Vegetarian Sausages

Add Chips, Fries or Mashed Potato

Then add Sweetcorn, Beans or Garden Peas

Main desserts can be served in smaller portions for 4.50

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# coffee

## coffees

Americano		3.00
Flat White		3.50
Macchiato	single/double	3.00/4.20
Espresso	single/double	3.00/4.20
Cappuccino		3.50
Latte		3.50
Hot Chocolate	 Something sweet with your coffee? Four handmade chocolates <b>gf</b> 2.50	3.50
Decaffeinated		3.50

## novus teas

English Breakfast	Camomile	
Earl Grey	Jasmine Green	all
Egyptian Mint	Decaffeinated	3.00

## flavoured teas

Blackcurrant & Blueberry	Lemon & Ginger	all
Cranberry & Raspberry	Mango & Strawberry	3.00

## liqueur coffees

Calypso	Captain Morgan Rum & Tia Maria	
French	Remy Martin VSOP	all
Gaelic	Famous Grouse Scotch Whisky	6.95
Irish	John Jameson	

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