



sunday menu
vegetarian & vegan

sunday menu vegetarian & vegan

12-3.30pm

One Course 19.50 Two Courses 27.50 Three Courses 35.50

12yrs & under - One Course 12 Two Courses 18

Additional vegetarian - vegan and gluten free options available on request

Bowl of Olives **3.5**

Cambrook Snacks (**one for 2, three for 5**)

Salted Peanuts - Dry Roasted Peanuts - Smokey Almonds - Pistachios

Thai Crackers - Sweet & Salty Mixed Nuts - Salted Cashews - Barbeque Corn

Breads - Oil & Vinegar - Butter **4.5**

STARTERS

Sweetcorn + Basil Soup gfo v veo

sweetcorn fritter - treacle bread - butter

Pesto + Goats Cheese Risotto gf v veo

rocket

Halloumi Fries gfo v veo

pickled red cabbage - salsa verde

MAINS

all mains are served with roasted root vegetables, cauliflower cheese and wilted greens

Tartlet of the Day v

potato terrine - honey glazed carrot - cavalo nero - onion purée gravy

Vegan Sausages gfo v ve

mashed potatoes - braised red cabbage - roasted onion gravy

Beetroot, Soya & Red Pepper Vegan Burger gfo v ve

rocket - gherkin - smashed avocado - red onion relish

hand cut chips - Asian slaw - toasted sourdough bun

sunday menu vegetarian & vegan

12-3.30pm

One Course 19.50 Two Courses 27.50 Three Courses 35.50

12yrs & under - One Course 12 Two Courses 18

Additional vegetarian - vegan and gluten free options available on request

DESSERTS

Caramelised White Chocolate Cheesecake **gfo v**

popcorn ice cream - caramel sauce

Raspberry Jam + Orange Steamed Sponge Pudding **v**

vanilla custard - orange ice cream

Lemon + Lime Mousse **gfo v**

crisp puff pastry - raspberry compote - crème fraîche sorbet

Chocolate Ganache **gf v ve**

raspberry textures - raspberry sorbet

Cheese (supp £2.5) **gfo v**

Wakebridge White - Derwent White - Derwent Blue -

assorted crackers - quince jelly - homemade chutney - poached grapes

Homemade Ice Cream **gfo v** - 2 scoops £4 - 3 scoops £5

vanilla - chocolate - strawberry - salted caramel - coffee - lemon curd or white chocolate

Homemade Sorbet **gfo v veo** - 2 scoops £4 - 3 scoops £5

mango - raspberry or coconut



All of our desserts, ice cream & sorbets are hand-made in The Bluebell Kitchen

KIDS MIX UP - 11

Choose From

Homemade Fish Fingers - Chicken Goujons - Margherita Pizza -

Mini Burger - Cheeseburger - Sausages - Vegetarian Sausages

Add Chips, Fries or Mashed Potato

Then add Sweetcorn, Beans or Garden Peas

Main courses and desserts can be served in smaller portions

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 **vo** Vegetarian Option **ve** Vegan **veo** Vegan Option

gf Gluten Free **gfo** Gluten Free Option **n** Contain Nuts

B

sunday menu vegetarian & vegan

12-3.30pm

One Course 19.50 Two Courses 27.50 Three Courses 35.50

12yrs & under - One Course 12 Two Courses 18

Additional vegetarian - vegan and gluten free options available on request

COFFEE

Americano 3.8

Flat White 4.1

Espresso single/double 3.4/4.4

Macchiato single/double 3.5/4.5

Cappuccino 4.1

Latte 4.1

Hot Chocolate 4.1

Decaffeinated 3.8



Something sweet
with your coffee?
Four handmade chocolates
gf 2.5

NOVUS TEAS all 3.8

English Breakfast

Camomile

Earl Grey

Jasmine Green

Egyptian Mint

Decaffeinated

FLAVOURED TEAS all 3.8

Lemon & Ginger

Mango & Strawberry

LIQUEUR COFFEES all 7.85

Calypso Captain Morgan Rum & Tia Maria

French Remy Martin VSOP

Gaelic Famous Grouse Scotch Whisky

Irish John Jameson