



sunday menu

sunday menu

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

Homemade Black Pudding

smoked bacon - poached egg - tomato jam

Pesto + Goats Cheese Risotto gf vo veo

rocket - crisp prosciutto

Pastrami Cured Salmon gfo

potato + caper salad - rye bread crostini - mustard + dill dressing

MAINS

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

Roast Rib-eye of Beef gfo

Yorkshire pudding - braised red cabbage - roast potatoes - mash - gravy

Roast Lamb Shoulder gf

potato terrine - honey glazed carrot - cavalo nero - rosemary gravy

Slow-cooked Pork Belly gf

gratin potatoes - roast celeriac - onion purée - gravy

Oven Roasted Fillet of Cod gfo

tomato, chorizo + butterbean ragout - mushroom purée - harissa dressing



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

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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

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

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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