



*main menu*



## starters

Bowl of Olives **3.50**

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

Garlic Bread **4.5** Halloumi Fries With Chilli Jam **4.50**

Breads - Oil & Vinegar - Butter **4.50**

### Pea & Wild Garlic Risotto

feta cheese - onion seeds

sm 9.50

lg 13.50

gf v veo

### Celery & Celeriac Soup

truffle crème fraîche

9.50

gfo v veo

### Homemade Black Pudding

celeriac remoulade - apple purée

10.50

### Seared Scallops

spiced prawn pakora - curry butter sauce

12

gf

### Slow Cooked Pork Belly

blue cheese custard - roasted onion purée - pickled carrot

10.50

gf

### Smoked Haddock & Spring Onion Croquette

romesco purée - saffron & lemon emulsion

10.50

n

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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 12-2.30<sup>pm</sup> & 5-8<sup>pm</sup> Fri & Sat 12-8.30<sup>pm</sup>

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





## mains

<b>8oz Rump Steak</b>	<b>25</b>
portobello mushroom - cherry tomatoes watercress - hand-cut chips - peppercorn sauce	gf
<b>Breast of Free-Range Chicken</b>	<b>23</b>
potato & confit chicken croquette - creamed sweetcorn - truffle chicken sauce	gfo
<b>Roasted Rump of Lamb</b>	<b>24</b>
dauphinoise potato - roast beetroot - goats cheese bon bon - pea purée	gfo
<b>Pan Roast Fillet of Sea Bass</b>	<b>23.50</b>
crushed new potatoes - samphire - pickled fennel - dill butter sauce	gf
<b>The Bluebell Beef Burger</b>	<b>19.95</b>
smoked bacon - monterey jack - mushroom & miso relish - truffle mayo hand cut chips - Asian slaw - toasted bun	gfo
<b>Pie of the Day - Topped with Puff Pastry</b>	<b>19.95</b>
seasonal vegetables choose from chips, mash or new potatoes - gravy	gfo
<b>Vegetarian Pie of the Day - Topped with Puff Pastry</b>	<b>19.50</b>
seasonal vegetables choose from chips, mash or new potatoes - gravy	gfo
<b>Penne Pasta in a Creamy Pesto Sauce</b>	<b>sm 13.50</b>
broccoli - char-grilled chicken - toasted pine nuts & parmesan	<b>lg 19.50</b>
	vo gfo
<b>Beer Battered Fillet of Cod</b>	<b>19.50</b>
hand-cut chips - crushed peas homemade tartar sauce	gfo
<b>Beetroot, Soya &amp; Red Pepper Vegan Burger</b>	<b>18</b>
rocket - gherkin - smashed avocado - mushroom & miso relish hand cut chips - Asian slaw - toasted bun	gfo v ve
<b>Beer Battered Halloumi</b>	<b>18</b>
hand-cut chips - crushed peas homemade tartar sauce	gfo v veo

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## sides

3.50

Bowl of Olives

all 4.50

Beer Battered Onion Rings

Truffle & Parmesan Fries

Garlic Bread

Sweet Potato Fries

Hand-Cut Chips

Seasonal Vegetables

Skinny Fries

Halloumi Fries With Chilli Jam

Breads - Oil & Vinegar - Butter





# desserts

please ask for additional vegan desserts

**Biscoff Cheesecake** 10  
white chocolate ice cream - toasted hazelnuts v n

**Coffee Crème Brûlée** 10  
mascarpone ice cream - cocoa shortbread gfo v

**Baked Vanilla Rice Pudding** 10  
raspberry compote - lemon curd ice cream - pistachio gf v n

**Chocolate & Praline Tart** 10  
caramelised banana - salted caramel custard v n

**Passion Fruit Parfait** 10  
vanilla sponge - mango compote - coconut sorbet - lime gel gfo v

**The Bluebell Cheeseboard** 12.50  
Wakebridge White - Derwent White - Derwent Blue -  
assorted crackers - quince jelly -  
homemade chutney - poached grapes gfo v

**Homemade Ice Cream** v gfo 2 scoops 4  
vanilla - chocolate - strawberry - salted caramel -  
coffee - lemon curd or white chocolate 3 scoops 5

**Homemade Sorbet** gfo veo dfo  
mango - raspberry or coconut



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



## kids mix up - 12

**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 desserts can be served in smaller portions for 5.5\*

\*except Crème Brûlée



## coffee

Americano	4
Flat White	4.3
Espresso single/double	3.6/4.6
Macchiato single/double	3.7/4.7
Cappuccino	4.3
Latte	4.3
Hot Chocolate	4.4
Decaffeinated	4



Something sweet with your coffee?  
Four handmade chocolates **gf** 2.50

### liqueur coffees

<b>Calypso</b> Captain Morgan Rum & Tia Maria	
<b>French</b> Remy Martin VSOP	all
<b>Gaelic</b> Famous Grouse Scotch Whisky	7.45
<b>Irish</b> John Jameson	



**novus tea**

English Breakfast

Earl Grey

Egyptian Mint

Camomile

Jasmine Green

Decaffeinated



Something sweet with your tea?  
Four handmade chocolates **gf** 2.5

**flavoured teas**

Lemon & Ginger

Mango & Strawberry