



*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 & 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**

**Celery & Celeriac Soup** gfo v veo

truffle crème fraîche

**Pea & Wild Garlic Risotto** gf v veo

feta cheese - onion seeds

**Halloumi Fries** gfo v veo

roast onion purée - pickled carrot

## **MAINS**

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

**Tartlet of the Day** v

dauphinoise potato - roast beetroot - pea 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 - mushroom & miso relish

hand cut chips - Asian slaw - toasted bun



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## DESSERTS

### Coffee Crème Brûlée **gfo v**

mascarpone ice cream - cocoa shortbread

### Baked Vanilla Rice Pudding **gf v n**

raspberry compote - lemon curd ice cream - pistachio

### Chocolate & Praline Tart **v n**

caramelised banana - salted caramel custard

### 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 - 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 courses & desserts can be served in smaller portions

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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*

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## **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 4.3

Decaffeinated 4

## **NOVUS TEAS all 4**

English Breakfast

Camomile

Earl Grey

Jasmine Green

Egyptian Mint

Decaffeinated

## **FLAVOURED TEAS all 4**

Lemon & Ginger

Mango & Strawberry

## **LIQUEUR COFFEES all 8.05**

Calypso Captain Morgan Rum & Tia Maria

French Remy Martin VSOP

Gaelic Famous Grouse Scotch Whisky

Irish John Jameson



Something sweet  
with your coffee?  
Four handmade chocolates  
gf 2.5