



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

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

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

Sweetcorn & Chorizo Risotto

basil oil - toasted pine nuts

sm 9.50

lg 14

gfo vo veo n

Spicy Red Pepper & Tomato Soup

cucumber yoghurt - treacle bread - butter

10

gfo v veo

Pressed Ham Hock Terrine

crispy egg - pickled pineapple - homemade brown sauce

11

gfo

Pan Seared Scallops

roasted carrot - granola - cumin foam - coriander

12.50

gfo

House Cured Salmon

fine herb salad - sauce gribiche - parsley oil

11

gf

Slow Braised Pork Belly

chimichurri - pickled vegetables - balsamic reduction

11

gf

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^{pm} & 5-8^{pm} Fri & Sat 12-8.30^{pm}

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

8oz Rump Steak portobello mushroom - cherry tomatoes watercress - hand-cut chips - peppercorn sauce	25.50 gf
Roast Fillet of Pork white bean & pancetta casserole - cavolo nero - harissa dressing	23.50 gf
Roasted Rump of Lamb fondant potato - peas & broad beans - carrot purée - feta - lamb jus	24.50 gf
Pan Roast Fillet of Cod curried cauliflower purée - onion bhaji - baby spinach - golden raisin & caper dressing	24 gf
The Bluebell Beef Burger BBQ pulled pork - tomato & onion seed relish - smoked cheddar - sriracha mayo - hand cut chips - Asian slaw - toasted bun	20.45 gfo
Pie of the Day - Topped with Puff Pastry seasonal vegetables choose from chips, mash or new potatoes - gravy	20.45 gfo
Vegetarian Pie of the Day - Topped with Puff Pastry seasonal vegetables choose from chips, mash or new potatoes - gravy	20 gfo
Fresh Egg Tagliatelle with Roasted Tiger Prawns charred courgette & pea - lemon cream - chilli oil	sm 14 lg 20 gfo vo
Beer Battered Fillet of Cod hand-cut chips - crushed peas homemade tartar sauce	19.50 gfo
Beetroot, Soya & Red Pepper Vegan Burger rocket - gherkin - smashed avocado - tomato & onion seed relish hand cut chips - Asian slaw - toasted bun	18.50 gfo v ve
Beer Battered Halloumi hand-cut chips - crushed peas homemade tartar sauce	18.50 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

Hazelnut & Muscovado Panna Cotta caramelised banana - milk ice cream	10.50 gfn
Hot Chocolate Fondant pistachio ice cream - white chocolate crumb	10.50 vn
Raspberry & White Chocolate Cheesecake raspberry compote - lemon curd ice cream	10.50 gfov
Mango & Lime Parfait passion fruit syrup - coconut sorbet	10.50 gfv
Vanilla Bean Crème Brûlée homemade shortbread - strawberry compote	10.50 gfov
The Bluebell Cheeseboard Wakebridge White - Derwent White - Derwent Blue - assorted crackers - quince jelly - homemade chutney - poached grapes	13 gfov
Homemade Ice Cream v gfo vanilla - chocolate - strawberry - salted caramel - coffee - lemon curd or white chocolate	2 scoops 4 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

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		<p>Something sweet with your coffee? Four handmade chocolates gf 2.50</p>

liqueur coffees

Calypso Captain Morgan Rum & Tia Maria		
French Remy Martin VSOP		all
Gaelic Famous Grouse Scotch Whisky		7.45
Irish 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