



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 & 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

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

STARTERS

Sweetcorn & Chorizo Risotto **gfo vo veo n**

basil oil - toasted pine nuts

Spicy Red Pepper & Tomato Soup **gfo v veo**

cucumber yoghurt - treacle bread - butter

Pressed Ham Hock Terrine **gfo**

crispy egg - pickled pineapple - homemade brown sauce

House Cured Salmon **gf**

fine herb salad - sauce gribiche - parsley oil

MAINS

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

Roast Rib-eye of Beef **gfo**

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

Roasted Shoulder of Lamb **gf**

fondant potato - peas & broad beans - carrot purée - gravy

Roasted Pork Belly **gf**

mustard mash - creamed cabbage - leeks & bacon - cavolo nero - thyme gravy

Pan Roast Fillet of Cod **gf**

curried cauliflower purée - onion bhaji - baby spinach - golden raisin & caper 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

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 & gluten free options available on request

DESSERTS

Hazelnut & Muscovado Panna Cotta **gf n**

caramelised banana - milk ice cream

The Bluebell Cheeseboard (supp £2.5) **gfo v**

Wakebridge White - Derwent White - Derwent Blue -
assorted crackers - quince jelly - homemade chutney - poached grapes

Raspberry & White Chocolate Cheesecake **gfo v**

raspberry compote - lemon curd ice cream

Vanilla Bean Crème Brûlée **gfo v**

homemade shortbread - strawberry compote



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

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

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



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 & gluten free options available on request

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



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

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