



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

Wild Mushroom Risotto **gfo v veo**

crispy onions - truffle oil*

Butternut Squash & Roasted Apple Soup **gfo v veo n**

sage oil - toasted walnuts - treacle bread - butter

Slow Cooked Lamb Shoulder **gf n**

romesco sauce - feta - pickled cucumber - chilli oil

Crispy Haddock Goujon

cauliflower purée - pickled cauliflower - caper & raisin dressing

*Risotto can also be served as a main course

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-roasted heritage carrot- creamed leeks- rosemary gravy

Roasted Pork Belly **gf**

pomme anna - glazed root vegetables - apple compote - gravy

Pan Fried Fillet of Seabass **gf**

braised fennel - crushed new potatoes - roasted squash - mussel cream sauce - herb oil



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

Roasted Apple & Blackberry Cheesecake **gfo v**

cinnamon biscuit base - blackberry compote - caramel ice cream

White Chocolate & Lemon Crème Brûlée **gfo v**

homemade shortbread - yoghurt sorbet

Warm Sticky Toffee Pudding **v n**

rum toffee sauce - banana ice cream - toasted pecan crumb

The Bluebell Cheeseboard (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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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