

The Bluebell Inn Helpston

10 Woodgate Helpston PE6 7ED 01733 252 394

Sunday Menu

While You Wait

Gin of the Moment: Adnams Sloe Gin with Schweppes lemon tonic 5.20

Wine of the Month: Syrah - classic red berry aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own 3.25

Sparkling Rose Lemonade over ice with a wedge of orange 2.75

Starters

Homemade soup served with warm homemade bread 5.00

Beetroot risotto with feta cheese, garden peas and mint, lemon oil 5.00

Game terrine, Cumberland sauce, crisp breads 6.00

Scottish smoked salmon, cucumber, watercress, orange dressing 6.00

Ham hock & Gruyere cheese croquettes, spicy tomato chutney 5.50

Main Course

Linguini with tomato sauce, black olives, capers and anchovies 13.00

Seabass fillet, saffron risotto, herb sauce, lemon fennel 15.00

(New Zealand Sauvignon Blanc is great with this 4.40)

Local venison steak, fondant potato, celeriac puree, greens, wild mushrooms 15.00

(try this with a glass of full bodied Rioja 3.15)

Sausages, trio of Lincolnshire sausages, mash, seasonal vegetables, gravy 12.50

Duck breast, parsnip & potato rosti, spiced carrot puree, roasted pear and redcurrant sauce 16.00

(try this with a glass of Syrah 3.25)

Sunday Roasts

a true British tradition

Sirloin of Beef 14.00 or Breast of Chicken 12.95

served with

Yorkshire pudding, roast potatoes, seasonal vegetables and Dan's real gravy

We roast our joints on the day so when they're gone, that's it (sorry!)

Children's smaller portion of roast, followed by two scoops of ice cream 7.50

Puddings and Ice Creams

Homemade puddings, all at £5.50

Sticky toffee pudding with rum and raisin butterscotch sauce and vanilla ice cream

Chocolate brownie, fruits of the forest, vanilla mascarpone

Chocolate mocha roulade, hazelnut cream, salted caramel sauce

Pear and ricotta cheesecake, honeycomb, redcurrants

Ice creams - choose from jaffa cake, vanilla, chocolate, strawberry, rum & raisin

Sorbets - plum, lemon, passionfruit and mango, raspberry, blackcurrant

Affogato - vanilla ice cream with a shot of espresso and homemade biscotti 4.00

Affogato Liqueur - add a shot of your favourite liqueur 6.40

Cheese Board

There are so many good artisan cheese-makers that we've picked three and serve them very simply with crackers, quince jelly and a shot of port 8.00

or "a nose" of cheese with 50ml glass of Ruby Port 4.75

Hot drinks

Cafetiere (single)	2.00
Cafetiere (for two)	3.75
Americano (black coffee)	1.85
Flat white (white coffee)	2.00
Latte (milky coffee)	2.25
Espresso (strong small)	1.75
Cappuccino (frothy coffee)	2.25
Mocha (choccy coffee)	2.25
Macchiato (milk topped with coffee)	2.00

Liqueur coffee with Amaretto, Bailey's
Jamesons, or your favourite liqueur 5.00

Hot drink and a small Pudding

Tea/Coffee & Pudding	5.00
Choose a mini version of our puddings served with a pot of tea or cafetiere of coffee-	
Chocolate brownie	
Sticky toffee pudding	

Hot chocolate 2.75

Teas all at 2.00

Everyday brew, Earl Grey, Green Tea,
Peppermint, Chamomile flower,
Decaffeinated Tea