

The Bluebell



Helpston

Starters

Homemade soup served with warm homemade bread 5.00

Pea, avocado and mint risotto, lemon oil 5.00

Smoked chicken salad, sun dried tomatoes, mozzarella, balsamic dressing £6.00

Mackerel paté, toasted ciabatta, with rhubarb, watercress and cucumber £6.00

Breaded whitebait, homemade tartare sauce 5.50

Main course

Trio of Lincolnshire sausages, mash, seasonal vegetables, Dan's real gravy 12.50

Oyster mushroom & spinach crepes with mascarpone and parmesan, side salad £12.00

Sea bream baked with citrus, crab & dulce cake, spinach, caperberry butter £14.00

Duck breast, balsamic roasted shallots, baby carrots, fondant potatoes,
sugar snaps with a port & lime sauce £16.00

Sunday Roasts

a true British tradition

Sirloin of Beef 14.00 Loin of Pork 12.95 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 : all at £5.50

Warm raspberry Bakewell tart and homemade vanilla custard

Sticky toffee pudding with butterscotch sauce and vanilla ice cream

Rhubarb creme brûlée and orange shortbread

Chocolate brownie, ruins of the forest, raspberry coulis

Trio Ice cream & sorbets : £6.00

Vanilla, Chocolate, Strawberry, Rum & Raisin, Jaffa Cake, Mocha ice cream

Passionfruit & Mango, Raspberry & Strawberry, Blackcurrant sorbet

Affogato : vanilla ice cream with a shot of espresso, homemade biscotti £4.00

Add a shot of your favourite liqueur £2.50

Cheese : £8.00

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

Cornish Yarg semi hard cows milk - Cashel Blue semi soft sheep's milk cheese -
Golden Cross soft goats cheese - (all vegetarian)