



# the bluebell helpston

## NIBBLES AND SHARING

warm homemade bread, balsamic & olive oil	£4.00
homemade hummus with pitta bread	£4.00
breaded whitebait with homemade tartare sauce	£4.00
herb marinated pitted olives, green and black	£3.00

## STARTERS

homemade vegetarian soup with homemade bread	£5.00
pea, mint and avocado risotto, lemon oil	£5.50
tiger prawns, garlic butter, tomatoes and wilted spinach, warm homemade bread	£6.00
mackerel paté, with toasted ciabatta, rhubarb, watercress and cucumber	£6.00
smoked chicken salad, sun dried tomatoes, mozzarella, and balsamic dressing	£6.00
locally grown asparagus wrapped in parma ham, poached egg, parmesan shavings	£5.50

## THE MAIN EVENT

<b>chef's specials</b>	
cornfed chick breast	£15.00
spinach & parmesan gnocchi, chorizo, tenderstem broccoli, sun kissed tomatoes	
five spice duck breast	£15.00
orange, cucumber and pomegranate salad; soy, lime and chilli dressing	
baked heritage beetroot [vegan]	£12.00
herb polenta cake, salsa verde, watercress	
pork tenderloin	£14.00
mustard mash, courgettes; peas, parma ham and mint, adnams 'wild wave' cider gravy	
monkfish tail	£16.00
hasselback potatoes, broad beans, peas and young carrots, citrus salsa	

- ask about today's specials -

comfort food all at £12.50

trio of sausages - stilton butcher's lincolnshire sausages, mash, seasonal vegetables & dan's real gravy  
gammon steak house chips, mushroom, tomato, garden peas and two fried eggs

local lambs liver, mash, fresh vegetables, bacon and dan's real gravy

fish 'n chips - beer battered haddock, house chips, mushy peas and homemade tartare sauce

steak & ale pie shortcrust pastry pie, mash or house chips, garden peas, jug of gravy

goats cheese, sweet potato & spinach pie, mash or house chips, garden peas, jug of gravy [vegetarian]

extras: house chips £4.00 / skinny fries £3.50 side of mixed vegetables £4.00

the descriptions on our menus do not include all ingredients, please ask if you have a dietary requirements  
all gratuities and service charges go to the team that prepare and serve your meal and drinks

all at £5.50

warm raspberry bakewell tart and homemade vanilla custard  
 rhubarb creme brûlée, orange shortbread  
 sticky toffee pudding, fudge sauce, vanilla ice cream  
 chocolate nemesis, raspberry ripple ice cream, fruits of the forest

trio ice cream : raspberry ripple, rum & raisin, chocolate, vanilla, coffee mocha £6.00

trio of sorbets : passionfruit & mango, lemon, blackcurrant £6.00

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

add a shot of your favourite liqueur +£2.40

cheese : there are so many good artisan cheese-makers that we've picked three - Yarg, Cashel Blue and Golden Cross goats cheese - which we serve very simply with crackers, frozen grapes, shot of port £8.00

"a nose" of cheese with 50ml glass of adnams ruby port £4.95

light bites served monday to friday 12 - 2pm and saturday 12 - 5pm

steak salad, tomato, rocket, mozzarella, basil & pine nuts £7.50

smoked salmon, avocado and grapefruit salad £7.50

toasted muffin with smoked salmon and scrambled eggs £6.50

spanish omelette filled with sun kissed tomatoes & herbs, rocket, parmesan £7.50

filled warm ciabattas served with house slaw and fries £6.75

lincolnshire sausages and onion jam

cheddar cheese and house chutney

bacon, brie and cranberry

breaded fish finger, tartare sauce, coz lettuce



hot drinks

cafetiere (single) £2.20

cafetiere (for two) £4.00

americano £1.85

flat white £2.00

latte/ cappuccino / mocha £2.30

espresso £1.75

macchiato £2.00

liqueur coffee £5.00

hot chocolate £2.80

teapot (single) £2.00

everyday brew, earl grey, green tea, peppermint, chamomile flower,  
 decaffeinated tea

the blue bell 10 woodgate helpston peterborough pe6 7ed

01733 252 394 / 07766 616 961

www.bluebellhelpston.co.uk