



The
Bluebell
HELPSTON

WHILE YOU WAIT

Gin of the Moment: Adnams Lemon & Tamarind Gin served with Adnams Tonic Water, ice and slice of lemon 4.75

The Bluebell's Aperol Spritz

Aperol & Prosecco, dash of soda, ice and a slice of fresh orange 8.50

NIBBLES, STARTERS AND THINGS TO SHARE

Warm homemade bread with olive oil and balsamic dipping oil 4.00

Homemade soup with freshly made bread 5.00

Pot of herb marinated pitted green and black olives 3.00

Pea and mint arancini, chilli, passata [VEGAN] 4.00

Breaded whitebait, homemade tartare sauce 4.00

Black pudding and haggis bonbons with beetroot mayo 4.00

Heritage tomato salad, basil and balsamic, garlic ciabatta [VEGAN] 5.00

Lamb kofta, mint and lime yoghurt 5.00

Duck leg and white bean gratin, homemade bread 5.00

MAINS

Duck breast, parmentier potatoes, green beans and almonds, sour plum sauce 17.50

[Try this with a glass of chilled Pinot Noir 4.00]

Halibut supreme, sauté potatoes, samphire, heritage tomatoes, and pesto 18.00

[Great with a White Rioja 4.40]

Pork tenderloin with mustard mash and courgettes, peas, parma ham and mint with

Adnams 'Wild Wave' cider gravy 14.00

[A glass of The Den, Painted Wolf Chenin Blanc goes well 4.30]

Harissa chicken, sweet potato, courgettes, lime and mint yoghurt 16.50

[Pairs well with a Picpoul de Pinet 5.30]

COMFORT FOOD

Trio of stilton butchers Lincolnshire sausages, mash, braised red cabbage and Dan's real gravy
12.50

Gammon steak, chips, mushroom, tomato, garden peas, two fried eggs 12.50

Beer battered haddock, house chips, peas, and homemade tartare sauce 12.50

Steak & ale pie, mash or house chips, garden peas & jug of gravy 12.50

Goats cheese, sweet potato & spinach pie, mash or house chips, garden peas and jug of gravy
[please ask if you would like vegetarian gravy] 12.50

Sirloin steak, house chips, mushroom, tomato, peppercorn sauce 18.95

Aubergine, tomato & basil bake, topped with new potatoes and herb breadcrumbs,
served with a side salad [VEGAN] 12.50

Extras: House chips 4.00 | Skinny fries 3.50 | Mixed fresh vegetables 4.00

Please ask about today's specials

If you have dietary requirements please ask for our allergen menu

AFTERS all at 5.50

Poached pear in mead, with vanilla ice cream, flapjack crumbs and dark chocolate sauce

[Can be vegan, please ask]

Vanilla Creme brûlée, orange shortbread

Chocolate and cherry fresh cream trifle

Lemon curd cheese cake with summer berries

Trio of ice creams: raspberry ripple, rum & raisin, chocolate, strawberry, vanilla

[Vegan ice cream available on request]

Trio of sorbets: passionfruit with mango, lemon, blackcurrant

Affogato: vanilla ice cream, shot of espresso, homemade biscuit 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 which we serve very simply with crackers, frozen grapes and a shot of port 8.00

COFFEE

Flat white coffee	[coffee with hot steamed milk]	2.10
Americano	[espresso topped with hot water]	1.90
Cafetiere Fair trade Cafe du Monde Coffee /Decaffeinated - for one		2.20
Cafetiere Fair trade Cafe du Monde Coffee /Decaffeinated - for two		4.00
Latte	[long coffee with steamed milk]	2.30
Cappuccino	[espresso with milk froth]	2.30
Macchiato	[espresso with dash of froth]	2.00
Mocha	[espresso, chocolate & steamed milk]	2.30
Liqueur coffee	[espresso, shot of liqueur, whipped cream]	5.00

TEAS

Teapot [single serve] 2.10

choice of:

Everyday Brew, Earl Grey, Green Tea, Peppermint, Chamomile Flower, Decaffeinated tea

Hot chocolate 2.80

WINES BY THE GLASS [175ML]

WHITE

Andromeda Sauvignon Blanc Chile	4.55
Forrest Sauvignon Blanc N. Zealand	6.40
Ornato Pinto Grigio Italy	4.10
Camuflaje Chardonnay Chile	4.10

RED

Andromeda Merlot Chile	4.55
Murphys Big Shiraz Australia	4.45
Gouguenheim Malbec Argentina	5.60
Joven Bodegas Rioja Spain	4.20

ROSE

Sole Bay White Zinfandel USA	4.50
Amanti Pinot Blush Sicily	4.05

BUBBLES

Il Colle Prosecco 200ml	6.00
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All gratuities & service charges go to the team that prepare and serve your meal and drinks