



The
Bluebell
HELPSTON

To kick things off

Limited Edition Whitley Neill Gooseberry Gin, Fever Tree Tonic £4.85
Wake Tava Sauvignon Blanc Ohau Vineyard New Zealand 175ml £6.00
Drivers Choice - Adnams Ghost Ship low alcohol pale ale (0.5%) £3.75

Nibbles ...

Homemade bread and oil, herb marinated green & black olives £4.50
Today's homemade soup with warm bread [vegan] £5.00
Breaded whitebait with homemade tartare sauce £5.00

To Start ...

Wild mushroom and Thyme Arancini pesto, rocket and balsamic [vegan] £6.00

Beetroot Carpaccio mead poached pear, with candid walnuts and shoots £5.50

Add goats cheese +£ 1.00

Smoked Chicken Bruschetta herb cream cheese, sun-dried tomatoes, rocket, herb oil £6.00

Chef's Specials

Duck Breast

with butternut squash puree, purple sprouting broccoli, 'drunk' prunes,
almonds, and duck fat fondant potato, peppercorn sauce £16.00

[suggested wine: McPherson's Cabernet Sauvignon - full flavoured red 175ml glass £4.75]

Chicken Breast

stuffed with spinach and ricotta, pea and mint risotto,
sun-kissed tomato dressing and crispy parma ham £15.00

Baked Salmon

with a citrus and parsley crust, crushed new potatoes with crab and chives,
spring cabbage, and lemon caper butter £16.00

[suggested wine: Le Vue Riesling - citrus and spice 175ml glass £4.25]

Warm Seasonal Salad Bowl

roasted vegetables, nuts and fruit with crispy herb polenta croutons
and a citrus dressing [vegan] £12.50

Roasted Root Vegetable and Tofu Loaf

sauté potatoes, spring greens, cherry tomatoes and vierge sauce [vegan] £13.00

The Classics ...

Gammon steak with mushroom, tomato, chips, garden peas and two fried eggs £12.75

Trio of Stilton Butchers Lincolnshire Sausages with creamy mash, greens & onion gravy £12.75

Bluebell battered Haddock 'n Chips, mushy peas and tartare sauce £12.75

8oz Sirloin Steak, roasted mushroom, tomato chips and peppercorn sauce £19.00

Sides all at £3.50

House chips / Skinny fries / Chorizo, peas & spinach / Salad bowl / Mixed Greens