

The Bluebell Inn Helpston

10 Woodgate Helpston PE6 7ED 01733 252 394

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

Nibbles and Things to share

Warm homemade bread, balsamic & olive oil 4.00

Homemade hummus with pitta bread 4.00

Breaded whitebait & homemade tartare sauce 4.00

Herb marinated olives 3.00

Starters

Homemade soup served with warm homemade bread 5.00

Scottish smoked salmon, cucumber, watercress, orange dressing 6.00

Game terrine, Cumberland sauce, crisp breads 6.00

Ham hock & Gruyere cheese croquettes, spicy tomato chutney 5.50

Beetroot risotto with feta cheese, garden peas and mint, lemon oil 5.00 (9.50 as a main)

Chef's specials

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

(try this with a glass of Syrah 3.25)

Chicken breast, dauphinoise potatoes, tenderstem broccoli, spiced red pepper sauce 14.00

(A glass of white Rioja accompanies this very well 3.85)

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)

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

Pub Classics

all at 12.50

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

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

Local lambs liver mash, fresh vegetables, bacon, gravy

Beer battered haddock, house chips, mushy peas, tartare sauce

Steak and ale pie, mash or house chips, garden peas, gravy

Mushroom, tomato, baby onion & thyme pie, chips or mash, garden peas [vegan]

Side orders

House chips or fries 3.50 Side of vegetables 4.00 Chorizo, peas and spinach 4.50

Light Bites

Served Monday to Saturday 12 - 2pm

- Toasted Muffin** with smoked salmon and scrambled eggs 6.50
Spanish Omelette filled with wild mushrooms and parmesan 7.50
Filled warm Ciabattas served with house slaw and fries 6.50
Lincolnshire sausages and onion relish
Cheddar cheese and house chutney
Ham and salad
Bacon, brie and cranberry sauce
Breaded fish finger, tartare sauce, coz lettuce
Small cup of soup 2.50
-

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