



The  
**Bluebell**  
HEL PSTON

### GLUTEN

Items marked contain gluten.

Other ingredients may be substituted if required - please ask

## WHILE YOU WAIT

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

The Bluebell's Aperol Spritz

Aperol and 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 & 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 with 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' eider 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

If you have dietary requirements please ask for our allergen menu

## AFTERS

Poached pear in mead, with vanilla ice cream, ~~flap jack 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 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

## WINE 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 and service charges go to the team that prepare and serve your meal and drinks

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