



The Bluebell



To Start

Garlic Bread

£4.50

*Baked Ciabatta with Garlic Butter
(GF available)*

Add Cheese £1.00 / Tomato £0.50 / Chilli £0.50

Freshly Made Soup of the Day

£6.00

With House Bread

Salt Chilli Ribs

£9.95

*Asian Marinated Baby Back Ribs coated in
a Sticky Chilli Sauce (GF)*

Chicken Liver Parfait

£9.00

*Caramelised Shallot Jam, Toasted Brioche
and Salad Garnish*

Sweet Potato & Chickpea Fritters

£8.00

*Coriander, Pickled Onion & Mint Yoghurt
(GF, VGO)*

Coconut Prawn Tacos

£12.95

*Soft Corn Tortillas, Mango Salsa, Avocado,
Pickled Red Cabbage, Coriander, Chilli
and Lime sauce with Crispy Panko*

Coconut Prawns

(Main Course served with Skin On Fries) £19.95

Smoked Salmon & Prawn Salad

£12.95

*Slices of Smoked Salmon, Prawns bound
in Marie Rose Sauce on a bed
of our House Salad*

Main Course

Fish and Chips

£16.00

*Crunchy Beer Battered Haddock,
Mushy Peas, Tartar Sauce
and Hand Cut Chips*

Steak Pie

£17.50

*Steak and Ale Pie, served with Mashed
Potato or Hand Cut Chip and Seasonal
Vegetables with Gravy*

Traditional Lasagne

£16.95

*Layers of tender Pasta, rich slow-cooked
Tomato and Beef ragu, Creamy Béchamel
and melted Mozzarella, baked until golden
and bubbling served with Hand Cut Chips
and Salad garnish*

Calves Liver

£16.00

*Pan-fried Calves' Liver, Creamy Mashed
Potato, Wilted Spinach, Crispy Cured
Bacon and Shallot Jus*

Pan fried Sea Bass

£24.00

*With Sauteed Chorizo, King Prawn
& Baby Potato Hash served with a
Chive Cream*

Seafood Pie

£18.95

*A creamy blend of Salmon, Haddock
& succulent Prawns, finished with fresh
herbs and topped with Mashed Potato
and served with seasonal vegetables
(Please allow 15-20 minutes cooking time)*

Duo of Venison

£28.50

*Pan-fried Medallion of Venison cooked
pink, Venison Cottage Pie, Honey
Glazed Root Vegetables (GF)*

The Bluebell Ham

£16.95

*Ham Hock Fritter, Fried Egg &
Black Pepper Chips and Spiced
Pineapple Ketchup*

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.*

Make sure to tag us in your pics @thebluebellfg



The Bluebell



Main Course

Bells House Burger

Grilled Beef Patty, Toasted Brioche Bun, Bacon Jam, Melted Cheese, Smoked Bacon, Sautéed Mushrooms, Crispy Onion Strings and Truffle Ale Mayonnaise served with Fries and a pot of our Derbyshire Dipping Cheese Sauce (GF available).

£17.95

Steaming Bowl of Moules

Classic marinier served with fries and baked bread roll (GF available)

£17.95

Bluebell's Caesar Salad

with choice of topping (V, VG, GF available)
Cos lettuce, Crispy Pancetta (optional), Garlic and Rosemary Croutons, Parmesan Shavings, Caesar dressing

Crispy Coated Chicken Strips

£16.00

Grilled Chicken

£16.00

Poached King Prawns

£17.00

Roast Salmon

£18.00

Just with Dressing

£13.00

Pan Roasted Chicken Breast

£21.95

Roasted Chicken Breast, Chorizo Potato Rosti, Wilted Spinach with Sautéed Wild Mushrooms and Shallot jus

Woodland Mushroom Risotto

£18.50

Wild mushroom and spinach risotto, topped with dressed rocket leaves and parmesan shavings

Braised Lamb Shank

£24.00

Creamy Mashed Potatoes, Root Vegetables cooked in the Lamb Liquor

Pan-Fried Salmon Fillet

£21.00

Sautéed Leek and Pancetta Risotto with Basil and Lemon Oil (Pancetta Optional)

Penang Curry

With Steamed Jasmine Rice and Flatbread (GF, VGO)

Chicken

£17.50

Cauliflower & Spinach

£16.50

King Prawns

£18.50

From the Grill

100z Rump Steak

£24.00

8oz Fillet Steak

£35.00

100z Rib Eye

£28.00

All of the above are cooked to your liking served with House Cut Chips, Grilled Tomato, Onion Rings and Mushroom (All GF)

Add Garlic King Prawns

£9.50

Steak Sauces

£3.50

Peppercorn, Garlic Herb Butter or Port & Stilton

Sides

Selection of Seasonal Vegetables

£4.50

Triple Cooked Chips

£4.00

Truffle Fries

£4.50

Fries covered in Aged Parmesan and Truffle Oil

Mixed Side Salad

£3.50

Onion Rings

£4.00

Buttered New Potatoes

£4.50

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