

The Bluebell

A la Carte

Bluebell Apéritif

Kir Royale • Champagne • Bellini
Pimms • Prosecco Rosé • Mojito
£7.95

Olives
£3.95

Starters

Chef's Seasonal Soup
with Toasted Brioche
£6.50

Smoked Chicken, Tomato & Basil Broth
With Pesto Dumplings
£6.95

“Trio of Starters”

Tea Smoked Duck with Apple & Beetroot,
Smoked Chicken, Tomato & Basil Broth,
Soft Poached Duck Egg with Asparagus
& Herb Butter
£8.95

Goats Cheese, Sun Blushed Tomato & Olive
Tortellini with Tender Stem Broccoli,
Baby Spinach & Toasted Pine Nuts
with Red Pepper Coulis
£8.95

“Bluebell Prawn Cocktail”

With Crab, Smoked Scottish Salmon,
Potato Salad, Guacamole & Citrus Fruits
£8.95

Seared Devon Scallops
With Butternut Squash, Smoked Pancetta
& Baby Fennel
£10.95

“Duo of Smoked Haddock”

Seared Smoked Haddock on Aioli Potatoes
with Baby Leaves, Spiced Haddock
& Yellow Pepper Cappuccino
with a Soft Poached Quails Egg
£8.50

Side Orders

£3.95

Hand Cut Chips, Creamed Potatoes,
Dauphinoise Potatoes, Braised Red Cabbage,
Buttered Fine Beans, Steamed Spinach,
Tomato and Red Onion Salad, Mixed Salad,
Rocket and Parmesan Salad

From the Grill

with Peppercorn Sauce, Dijon Sauce,
Béarnaise Sauce or Red Wine Jus

16oz Grilled Scottish Chateaubriand £54.95
(to share)

With Hand Cut Chips, Minted New Potatoes,
Seasonal Salad and Greens

14oz Scottish T-Bone Steak £26.95

8oz Scottish Fillet Steak £27.50

Bluebell Ultimate Mixed Grill £21.95
Rump Steak, Liver, Lamb Cutlet, Pork Chop,
Cumberland Sausage, with Deep Fried Egg

All of the above are served with
Hand Cut Chips, Grilled Portobello Mushroom
and Vine Cherry Tomatoes

Mains

Roast Breast & Confit Leg of Gressingham
Duck with Dauphinoise Potatoes,
Jerusalem Artichokes, Tender Stem
Broccoli & Asparagus
£21.95

Honey Roasted Free Range Belly of Pork,
with Colcanon, Black Pudding,
Sweet Cider Jus & Apricot Compôte
£18.95

Herb Roasted Loin of Devon Lamb with
Slow Cooked Shoulder, Apricots, Mint & an
Individual Shepherd's Pie
£21.95

Grilled Calves Liver with Creamed
Potatoes, Red Onion Jus
& Parma Ham Crisp
£19.95

Asparagus, Broad Bean, Pea & Mint
Risotto with Truffle Scented
Rocket & Parmesan Salad
£16.95

Fish

Seasonal Fresh Market Fish
£ Market price

Pan Fried Wild Sea Bass
with Truffle Gnocchi, Asparagus,
Baby Vine Tomatoes
& Red Wine Fumé
£23.95

Bluebell Fish Cake with Wilted Greens,
New Potatoes and Lemon Butter Sauce
£18.95

Chef's Tasting Menu

£44.95

Smoked Chicken, Tomato & Basil Broth
With Pesto Dumplings



Goats Cheese, Sun Blushed Tomato & Olive
Tortellini with Tender Stem Broccoli,
Baby Spinach & Toasted Pine Nuts
with Red Pepper Coulis



Seared Devon Scallops
With Butternut Squash, Smoked Pancetta
& Baby Fennel



Herb Roasted Loin of Devon Lamb
with Apricots, Mint
& an Individual Shepherd's Pie



or
Pan Fried Wild Sea Bass
with Truffle Gnocchi, Asparagus,
Baby Vine Tomatoes & Red Wine Fumé



Sorbet



Bluebell Assiette of Mini Desserts



Coffee and Petit Fours

Desserts

£7.95

Coffee Brulée, Semi Freddo & Tiramisu
with Homemade Cinnamon Doughnuts

Poached Rhubarb with Lemon Curd
& Warm Almond Cake

Dark Chocolate Fondant with White
Chocolate Custard & Mojito Sorbet
(Please allow 15 minutes)

Banana Tart Tatin with Coconut
& Malibu Ice Cream

“The Bluebell Classics”

White Chocolate & Raspberry Arctic Roll,
Dark Chocolate Marquise
& Mini Vanilla Crème Brulée

Selection of Three Home Made Ice Creams
Served on a Crisp Meringue Disc



Bluebell Sharing Desserts for Two
(Please allow 15 minutes)
£13.95

Selection of Artisan Cheeses
with Homemade Pear Chutney
and Biscuits
£8.75

The Bluebell

117 High Road • Chigwell • Essex • IG7 6QQ • 020 8500 6282 • www.thebluebellrestaurant.co.uk