

## Side Dishes:

Chunky chips	£2.95
Seasonal vegetables	£2.95
Side salad	£2.95
New potatoes	£2.95

## Mmms!

A selection of delicious locally made cakes, biscuits and scones are available in our servery, all individually priced.

### Briddlesford Cream Tea

A home baked scone served with strawberry jam, our own clotted cream and a pot of tea. **£5.45**

## Hot Drinks:

made with our own pasteurised

Buttercup milk

### Coffee

Espresso	£1.50
Double espresso	£2.10
Macchiato	£2.15
Americano	cup: £2.15 mug: £2.30
Cappuccino or Latte	£2.50
Mocha	£3.40

### Hot Chocolate

£2.50

### Tea

Mug of tea	£1.40
Pot of tea for one	£1.95
Pot of tea for two	£3.50

Choose from traditional English, Earl Grey, Redbush, Assam, and a range of fruit and herbal teas.

We also have decaffeinated tea and coffee.

### Cold drinks

Wight Crystal still or sparkling mineral water 50cl bottle	£1.65
Wight Crystal still or sparkling mineral water 1litre bottle	£2.75
Wight Crystal Traditional lemonade	£2.40
Whole Earth organic cola, lemonade, cranberry, ginger or apple and raspberry	£2.40
Regular or diet coke	£1.65
J2O apple and mango	£2.40
Fentimans soft drinks	£2.65
Isle of Wight apple juice	£2.65
Belvoir elderflower pressé	£2.65
Pure organic orange juice	£2.65
Juice Bursts - orange, blood orange, orange and carrot, tropical or blackcurrant	£2.60

### Smoothies

**Pure fruit** : Raspberry heaven or Mango Dream **£3.95**

**Banana Smoothie** : made with local ice cream, banana and Buttercup milk **£3.55**

**Milk shakes** – strawberry, banana or chocolate made with our own creamy Buttercup milk and a scoop of locally made ice cream. **£3.25**

Bluebells Café at Briddlesford is an attempt to bring you the very best in Isle of Wight food and drink in the authentic setting of a converted barn on a fully operational dairy farm.

The Griffin family have farmed at Briddlesford for over 80 years and are extremely proud of their cows, which are some of the highest yielding Guernsey's in the country. You are seated in what used to be the winter cow housing.

We welcome you to our farm and sincerely hope you enjoy your meal. It has been ethically and sustainably sourced, from the Isle of Wight's dedicated farming community, and expertly prepared for you by our team of chefs, headed up by Kev Hendy.

We do not have a special menu for children as many of our meals can be tailored to your child's needs. Please ask at the counter when ordering.

If you are ordering for someone with special dietary requirements please discuss this at the counter.

## Opening Times

9.30am - 5.00pm

Lunches served from  
12 noon until 4pm

Friday and Saturday  
Seasonal evening menu available.

Bluebells Café  
Briddlesford Lodge Farm  
Briddlesford Road  
Wootton  
Isle of Wight  
PO33 4RY

Telephone: 01983 882885

[www.briddlesfordlodgefarm.co.uk](http://www.briddlesfordlodgefarm.co.uk)

# Menu



bluebells  
at briddlesford

## Breakfast:

breakfast is served until 11.30 am

2 slices of granary toast served with jam, marmalade, and butter.	<b>£3.25</b>
Locally made natural yoghurt with a fruit compôte.	<b>£4.15</b>
Locally made granola or muesli with our own Buttercup milk.	<b>£3.85</b>
2 free-range boiled eggs with toasted soldiers.	<b>£4.15</b>
Grilled bacon or sausages, served in a soft white roll.	<b>£4.15</b>
Sautéed new potatoes with crispy bacon and red onion topped with 2 free-range fried eggs.	<b>£7.45</b>
Scrambled eggs and smoked salmon served on toasted granary bread.	<b>£7.45</b>
The bluebell breakfast served with locally sourced ingredients, 2 rashers of bacon, 2 pork sausages, a grilled field mushroom, roasted cherry tomatoes free range fried egg and granary toast.	<b>£8.25</b>

## Light meals and appetisers:

Homemade soup of the day served with fresh granary bread and butter.	<b>£5.25</b>
Gallybagger cheese tart with tomato and Isle of Wight smoked garlic chutney and a salad garnish (V)	<b>£7.95</b>
Farmer's omelette, filled with farm made Cumberland sausage, red onion, and new potato served with granary bread	<b>£7.95</b>
The Troll's favourite omelette, filled with crumbled goats' cheese, Isle of Wight tomato and fresh basil pesto (V)	<b>£7.95</b>
Stuffed field mushroom served on toasted bloomer bread filled with sautéed spinach and a blue cheese rarebit (V)	<b>£7.35</b>
Homemade fish cakes with Isle of Wight chilli jam and a salad garnish.	<b>£8.25</b>
Grilled smoked haddock fillet on chive and mustard mash with parsley butter.	<b>£8.50</b>

## Sandwiches:

All of our sandwiches are served with a salad garnish and vegetable crisps, in a choice of white or granary bread or soft rolls.

	<b>Sandwich</b>	<b>Roll</b>
Isle of Wight gammon ham with lettuce leaves, tomato and a wholegrain mustard mayonnaise.	<b>£6.85</b>	<b>£5.85</b>
Grated mature English cheddar with homemade coleslaw	<b>£6.85</b>	<b>£5.85</b>
Isle of Wight soft cheese, with crispy bacon and cranberry sauce.	<b>£7.45</b>	<b>£6.45</b>
Isle of Wight free-range egg mayonnaise and watercress. (V)	<b>£6.85</b>	<b>£5.85</b>
Grilled peppered steak with balsamic red onions and melted Isle of Wight soft or blue cheese.	<b>£8.15</b>	<b>£7.15</b>
Homemade fish fingers with rocket and tartare sauce	<b>£7.85</b>	<b>£6.85</b>
Warm sliced chicken and bacon with Isle of Wight smoked garlic mayonnaise.	<b>£7.45</b>	<b>£6.45</b>
Icelandic prawns in traditional marie rose dressing	<b>£7.45</b>	<b>£6.45</b>
Bluebells club sandwich. Triple layered sandwich with chicken, bacon, lettuce leaves, tomatoes, red onion jam and cheddar cheese	<b>£9.50</b>	

### SPECIAL OFFER

Add a small bowl of chips to your sandwich or roll for **£1.50**

## Salads:

served with a choice of white or granary bread

Warm sliced British chicken and bacon salad with honey and wholegrain mustard dressing	<b>£9.25</b>
Breaded Isle of Wight soft cheese wedges with Garlic Farm apricot and ginger chutney (V)	<b>£9.25</b>
Warm locally smoked mackerel fillet with capers and lime butter	<b>£9.25</b>
British shredded duck with spring onion, clementine segments and a fresh ginger and five spice dressing	<b>£9.25</b>
Sticky honeyed winter vegetable salad with baby leaf spinach and roasted shallots, drizzled with our house dressing (V)	<b>£8.95</b>
Bluebell's farmhouse ploughmans, served with local gammon ham, gallybagger cheese, pickled baby onions, braised beetroot, pickle and fresh crusty bread	<b>£9.65</b>

## Main Course:

Isle of Wight gammon ham with free-range fried eggs or pineapple, served with chunky chips or new potatoes	<b>£10.75</b>
Homemade pie of the day (see specials board) served with chunky chips or new potatoes, vegetables or salad	<b>£10.75</b>
Slow cooked Isle of Wight pork belly on sage and onion stuffing with a Godshill cider gravy. Served with chips or new potatoes salad or vegetables	<b>£11.95</b>
Griddled Briddlesford veal escalope on crushed tarragon potatoes with a mushroom and I.O.W garlic sauce served with vegetables or salad	<b>£11.95</b>
British chicken breast stuffed with a mushroom and leek stuffing, wrapped in puff pastry with a red wine and thyme gravy, served with vegetables or salad, chunky chips or new potatoes.	<b>£11.95</b>
Baked salmon fillet wrapped in bacon on wilted spinach with lemon Hollandaise sauce served with chips or new potatoes, vegetables or salad	<b>£13.50</b>
Pan-fried polenta with wild mushrooms sautéed in Isle of Wight garlic and rosemary and topped with parmesan shavings and herb pesto served on salad leaves with new potatoes or chips. (V)	<b>£10.95</b>
Homemade gourmet burger served with chunky chips and salad (see specials board for today's burger)	<b>£9.85</b>

**For more dishes, including our latest steak meals, see our Specials boards in the servery.**

## Puddings:

All puddings are <b>£5.75</b> and are served with a choice of fresh custard made with our own Buttercup milk, Buttercup cream or local ice cream
Fresh almond and pear tart
Homemade sticky toffee pudding with butterscotch sauce
Homemade chocolate fudge cake
Cheesecake of the day (see specials board)
Selection of locally made ice cream
We also have tubs of locally made ice cream at <b>£2.05</b> each. Please ask at the counter.