Dining Guide



New managers are putting variety on Bluebell's menu

AN EVENING enjoying the taste of Thai and Malaysian food, and a children's Easter egg hunt are some of the events planned by the new managers of Hempstead's only pub The Bluebell Inn.

Phil and Karen Sismy have been at the pub, birthplace to highwayman Dick Turpin, for three months.

The couple, who run the premises on behalf of the Old English Pub Company, had previously managed a pub in Berkshire for five years.

With chef Mike the couple have developed a varied menu - both in terms of price and choice of dishes. All food is

freshly prepared.

Of increasing popularity is a two course menu for £5, available at lunch and dinner.

Dishes on the blackboard menu are the same for lunch and dinner times.

Starters currently include fresh mushrooms in a garlic and cream sauce, and scallops and smoked bacon.

Main courses include rack of lamb with mint and rosemary, a selection of fish and vegetarian dishes such as veggie curry, and salads.

"If people want a special or unusual dish, give us a ring beforehand and we can fix it up for them," said Phil, himself a chef.

And with an emphasis on food for all the family, and to suit all tastes, along with special events and theme nights, the couple's aim is for the pub to fully become part of the community.

The pub is a free house with at least four traditional hand pulled cask beers on offer and 15 varieties of whisky.

Tables are available for a three course Mothers Day luncheon on Sunday, March 9, priced at £15.95 per head, and £9.95 for children under 12.

Just a few places are left for the Thai/Malaysian food night on Wednesday, at £14.95 per person.

Phil and Karen can be contacted at The Bluebell Inn on (01799) 599486.



• KAREN Sismy in the dining room of the Bluebell Inn at Hempstead. Karen and husband Phil will be putting on a Mothers Day lunch.

Pics: NEVILLE CHUCK

