



### Dinner Cocktails

Local Trevethan Gin-Elderflower Tonic-Caramelised Orange-Bay Leaf-Rosemary Over Ice £7.50

Vodka Raspberry Daiquiri - Vodka-Raspberry-Crushed Ice £7

House Prosecco DOC-Tenuta-Ca' Bolani: Fine Bubbles-Pale-Apple-Smooth-Brut £22Bt 200ml £6.5

### Gin's

#### South West

Salcombe-Devon Plymouth-Devon Caspyn-Cornwall Trevathan-Cornwall Brecon Botanicals -Brecon

#### England & International

Tanqueray-London Bombay Sapphire-England Hendricks-Scotland

Copper Head-Belgium Nordes- Galicia-Spain

#### Great with Cocktails ~ Gin's ~ Bubbles

House Olive's ~ Thai Pickled Carrots ~ Tomato ~ Roasted Pepper ~ Olive Oil Dip £3.75

## blue plate Easter Sunday

### To Start

Local Seafood Fritto de Misto ~ Sweet Chilli Relish £9.75 P/G (Selection of Local Fish Lightly crumbed-battered & fried)

Looe Prawn Cocktail ~ Organic Local Leaves ~ Panko Prawn ~ Bloody Mary Sc £8 P/GF

Game Terrine ~ Pork ~ Pheasant & Venison ~ Pistachio ~ Peppercorns ~ House Piccalilli ~ Toast £7.5 GF

Fowey River Mussels Mariniere: (bay-celery-garlic-onion-vermouth & cream Sc) Home Focaccia £8 P/GF

### For Mains from Sea to Land to Plate

Local Grilled 'Catch Of The Day' ~ Brown Shrimp Butter ~ Parsley New Pots ~ Local £16 P/GF

Cornish Crab Rice Noodle's ~ Mint, Ginger, Soy & Lime Dressing ~ Mouli ~ Cashew Nuts £17 P/GF/N

Capriccio Fresh Pasta ~ Corn Chicken Goujons ~ Wild Garlic Pesto ~ Gorgonzola ~ Olive Oil £15 N

Fowey River Mussels Mariniere: (bay-celery-garlic-onion-vermouth & cream Sc) Skinny Fries £17 P/GF

Local Fresh Ale Batter ~ Fish & Hand Cut Chips ~ Tartar Sc ~ Lemon £14

***Our Mains can be Gluten Free please ask your server-Seasonal Local Veggie Options Available Also..***

**Local Side's - All our Potato & Vegetables are supplied by Local Small Holders-Farmers & grown just up the Hill.**

Local Organic Leaf-Parmigiano-Caramelised Walnut Salad £4 Locally Grown Vegetable's £3.50

Crispy Onion Rings-No7 Jack Daniels BBQ Dip £4

Chunky Hand Cut Chips Cornish Sea Salt £3.85 Skinny Chips-Ketchup £3- ADD House Mayo £1

*All Our dishes are prepared using Fresh-Seasonal-Local Produce hand picked from Sea to Land to BP  
We are proud of our commitment to the sustainability of our local economy by way of our support to our local fisheries-butcher's-  
local growers & local suppliers direct from vineyards, wine merchant to our pantry supplier.*

*BP Crew THANK all our customers for their support we ensure that all gratuities go directly to staff both  
Front & Kitchen Crew that have served you this evening.*

*A discretionary 12% service charge is added to the final bill of larger parties of 7 or more.*

**Reservations: 01503 250308**

Main Road-Downderry-Cornwall PL11 3LD

w: www.blueplatecornwall.com | e: blueplate@btconnect.com | f: Blue Plate-Downderry



### Deserts All £6.75

*We only use Local Organic Happy Farm Hen Eggs in all our desserts*

Spanish Orange & Lemon Crème Catalan ~ Almond Biscotti- V

Rich 70% Dark Chocolate & Cherry Pot ~ Peanut Brittle ~ Cornish Ice Cream V

Sticky Treacle Ginger, Date, & Orange Pudding ~ Caramel Sauce ~ Cornish Ice Cream V

Vanilla & Lemon Posset ~ Passion Fruit Coulis ~ Lavender Shortbread V/GF

French Iced Cream Lemoncello-Cornish Vanilla Ice Cream £5

**Trio of Desserts: Vanilla Posset | Sticky Gingerbread | Choc Cherry Pot | Mini Ice Cream Cone £9.5**

Sam's Sicilian Lemoncello made with a secret recipe from Sicilian Lemons & Vodka-umm umm!! £3.75

### Cornish Artisan Cheeses

3 Cheeses £8

4 Cheeses £10

**Somerset Mature Cheddar | Cornish Blue | Nancy Somerset Goats Cheese's | Cornish Nettle Yarg**

House Poppy Seed Biscuits - Artisan Biscuits - Quince Jelly

### Try one of our Fine Port ~ Madeira ~ Sherry served in 100ml Glass

Tawny Port-Australian 10yr-Simply Lush with Desserts or Cornish Cheese Platter 19% £5.5

Pedro Ximenez-Mahogany Colour-Molasses-Figs-Dates-Syrupy flavour amazing with Cheese-Chocolate 17% £6.5

Madeira D'Oliveiras-10yr/18%-Med Dry-nectar of the Gods, family vineyard producing Madeira since 18C £9

Bepi Tosolini Grappa-Frassino-Crisp Delicate-Almond-Vanilla-rested in Ashwood Barrels 42% £8

### Try our Affogato £5.5

Cornish Vanilla Ice Cream-Double Espresso-House Biscotti Biscuit simply sip & enjoy

Choose from: 35ml

**Frangelico-Italian Wild Toasted Hazelnut Liqueur 20% | Orange Armagnac Liqueur 24% | Pedro Ximenez 17%**

### Dessert Wine served in 100 ml glass

2014-Orange Muscat "Essensia" California-Beautiful Luscious-Orange Muscat 15% £21 ½ Bt £8

2012-Monbazillac "Garden of Gods" Semillon Muscadelle Grapes matured in oak for 2 yrs. 13% £20 ½ Bt £7.5

#### After Dinner Liqueurs 35ml

Amaretto

Baileys

Benedictine

Cointreau

Grand Marnier

Kahlua

Tia Maria

#### Cognac-Armagnac 35ml

Calvados-H'ors D'age 16yr

Cognac-Paul Girard VSOP

Grand Armagnac

Pousse-Orange Armagnac

Remy Martin VSOP

#### Whiskey 35ml

Grouse House

Dalwhinnie 15yr

Glenmorangie 10yr

Glavya

Johnnie Walker Black Label

Penderyn Welsh Whisky-

Madeira 10yr

matured in bourbon then Madeira casks

Pale-Fruit-Sweet-Floral notes

*Try the above in a Liqueur Coffee with our "Sabin Artisan" 3 Bean Roast Coffee ground to perfection to produce a rich smooth coffee-caramel & nutty finished with Cream-Cocoa-House Biscotti. £6.85*

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