



blue plate Mothering Sunday

Mothering Sunday Cocktails

Vodka Mango Mosa-Vodka-Mango Juice topped with Prosecco £7.25

House Prosecco DOC-Tenuta-Ca' Bolani: -Fine Bubbles-Pale-Apple-Smooth-Brut £23bt 200ml £6.5

Home baked Bread | Greek Olive Oil | Sweet Balsamic

To Start

Roast Butternut Pumpkin Soup | Coriander & Caramelised Almonds

Charred Asparagus | Poached Organic Free Range Egg | Béarnaise Sc

Prawn Cocktail Bloody Mary Sc | Tomato | Chilli | Watercress Salad | Butterfly Panko Prawn

Chicken Liver Parfait | Toasted House Focaccia Bread | Chutney

Main Course

Pan Seared Corn fed Chicken Supreme | Puy Lentil & Wild Forest Mushrooms | Roasted Artichoke | Basil Dressing

Slow Roast Local Pork | Apricot & Brandy Gravy | Roast Potatoes | Pumpkin Mash | Heritage Carrots | Red Cabbage

Pappadelle Pasta | Wild Garlic | Spinach | Lemon & Cream Sc | Parmigianino

Looe Bay Catch | Beurre Blanc | Straw Fries | Local Chard

Fowey River Mussels Marinere: (Bay, Celery, Garlic, Onion, Vermouth, Cream) House Focaccia

Dessert

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

Rich Dark Chocolate Fondant | Cornish Raspberry Ice Cream GF/V

Apple & Cornish Rhubarb Crunchy Crumble | Rosemary Crème Anglaise V

Sticky Triple Ginger Date Treacle & Orange Pudding | Rich Caramel Sauce | Honeycomb Ice Cream V

Vanilla Posset | Passion Fruit Coulis | Lavender Shortbread V

Delicious Dessert Platter to Share

Vanilla Posset | Sticky Gingerbread | Choc Cherry Pot | Pavlova Passion Fruit Curd
Supplement £3pp

Fresh Coffee with Cream & Strawberry Peppermint Creams £2.75

£26.50

Reservations: 01503 250308

Main Road-Downderry-Cornwall PL11 3LD

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



Liquor Menu

Try one of our Fine Port-Madeira-Sherry served in 70ml Glass

Tawny Port-Australian 10yr: Simply Lush with Desserts or Cornish Cheese Platter 19% £5
 Pedro Ximenez: Mahogany Colour-Molasses-Figs-Dates-Syrupy flavour amazing with Cheese-Chocolate 17% £5.5
 Madeira D'Oliveiras-10yr/18%: Med Dry-Nectar of Gods from a 18C family vineyard £7
 Bepi Tosolini Grappa-Frassino-Crisp Delicate-Almond-Vanilla-rested in Ashwood Barrels 42% £7
 Sam's Sicilian Lemoncello made with a secret recipe from Sicilian Lemons & Vodka-umm umm!! £3.75

Blue plate Affogato

Cornish Vanilla Ice Cream | Double Espresso | BP made Biscotti simply sip & enjoy £3.75

Choose from: £3

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

Dessert Wine 70ml glass

Orange Muscat "Essensia" 2014 – California £26 ½Bottle £7.5 70ml
 Luscious Orange Muscat great with Dessert Plate
 Chateau Belingard Monbazillac 2012 – France £19 ½Bottle £5 70ml
 "Garden of the Gods" Elegant Semillon & Muscadelle grapes matured in Oak Barrels for 2years
 Tawny Port 10yr- Australia ~ Simply Lush with Chocolate Pot or Cheese £38 70cl Bottle £5.5 70m

Aussie Port | Madeira | Sherry 70ml Glass

Tawny Port-Australian 10yr: Simply Lush with Desserts or Cornish Cheese Platter 19% £5.5
 Madeira D'Oliveiras10yr 18%-Med Dry-nectar of the Gods from a family vineyard producing Madeira since 18C £9
 Pedro Ximenez: Mahogany Colour-Molasses-Figs-Dates-Syrupy flavour just amazing with Cheese-Chocolate 17% £6
 Bepi Tosolini Grappa-Frassino: Crisp Delicate-Almond-Vanilla-rested in Ash wood Barrels 42% £7

After Dinner Liqueurs 35ml

Amaretto
 Baileys
 Benedictine
 Cointreau
 Glayva
 Grand Marnier
 Kahlua
 Tia Maria

Cognac-Armagnac 35ml

Calvados-H'ors D'age 16yr
 Cognac ~ Paul Girard VSOP
 Monluc Grand Armagnac VSOP
 Pousse ~ Orange Armagnac
 Courvoisier VSOP

Whisky 35ml

Grouse House
 Jameson | Stout Cask matured
 Glenmorangie 10yr
 Haig Club Single Malt
 Penderyn Welsh | Madeira Welsh
 matured in bourbon then Madeira casks
 (Pale-Fruit-Sweet-Floral notes)

A Liqueur Coffee with our "Sabin's Cornish Roasted 3 Bean Coffee" ground to perfection to produce a rich smooth coffee, caramel & nutty finished with Cream | Cocoa | House Biscotti. £6.75

*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 will be added to the final bill today.*

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