



blue plate Spring Easter menu

Freshly Baked Focaccia | Sourdough Bread | Olive Oil | Sweet Balsamic Vinegar

British Gin Cocktail NEW

Chase Pink Grapefruit Gin | Caramelised Blood Orange | Pink Grapefruit Tonic | Mint & Lime £7.50

Starters

Lobster Bisque | Wild Garlic Roil | Basil Olive Oil | House Focaccia Bread P
Duck & Orange Armagnac Parfait | Orchard Apple Chutney | Toasted Focaccia
Frozen Devon Goats Crumbs | Cornish Blue | Caramelised Pear & Walnut Salad V N
Looe Bay Crab Prawn Cocktail | Asian Ginger Slaw | Thai Mayo Dressing | Sesame Paprika Nuts P N
Fowey River Mussels | Herb, Garlic, Onion, Celeriac & Cider Cream Sc | Focaccia Bread P/

Main Course

Rare Roast Rib Cornish Beef | Yorkshire Pud | Roast Potatoes | Beef Horseradish Sc | Local Vegetables
Corn Fed Chicken | Wild Garlic Cream Cheese | Parma Ham | Charred Baby Gem | Tomato Couli
Grilled Looe Bay Catch | Samphire | Lobster Herb Maître D Butter | Lime P
Pappardelle Pasta | Shaved Asparagus | Green Soya | Peas | Herb Cream Sc | Basil Oil V/
Fowey River Mussels | Herb, Garlic, Onion, Celeriac & Cider Cream Sc | French Fries P/

Desserts

We only use Local Organic Farm Hen Eggs in all our desserts & the finest rich dark Cocoa Bean Chocolate.

Rhubarb & Blood Orange Crumble | Berry Coulis | Fresh Custard Sc V | N
Rich Chocolate Pot | Black Cherry Liquor | House Biscotti
Smooth Rich Vanilla Brulee | Chocolate Tip Shortbread Biscuit V |
2 Cheese Board | Cornish Yarg | Cornish Blue | Cornish Jacks House Biscuits | Quince Paste

2 Course £19.75

3 Course £24.50

GLUTEN FREE N NUTS V VEGETARIAN P PISCATARIAN

All Our dishes are prepared using Fresh | Seasonal | Local Produce handpicked 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 your continued support & custom.
We ensure that all gratuities go directly to the Crew that have served you this evening.
A discretionary 12% service charge will be added to Parties of 7 and over.

Reservations: 01503 250308
Main Road-Downderry-Cornwall PL11 3LD
w: www.blueplatecornwall.com | e: blueplate@btconnect.com | f: Blue Plate-Downderry



dessert & liquor menu

Luxury Dessert Platter £10.95

Vanilla Brule | Choc & Orange Pot | Blueberry White Choc Bread Pud | Lemon Posset | Shortbread Crumb

Cornish Artisan Cheeses

3 Cheeses £8

4 Cheeses £10.95

Somerset Mature Cheddar | Cornish Blue | Cornish Truffle Brie | Cornish Nettle Yarg | Vacharin | Guest Cheese
House Poppy Seed Biscuits | Artisan Biscuits | Home made Port Jelly

Blue plate Affogato

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

Choose from: £3

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

Dessert Wine 70ml glass

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

Aussie Port | Madeira | Sherry 70ml Glass

Lawny Port-Australian 10yr: Simply Lush with Desserts or Cornish Cheese Platter 19% £5.5
 Madeira D'Oliveiras 10yr 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
 Lepi 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

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