



blue plate Mothering Sunday

On Arrival

Rhubarb Vodka | Prosecco or a Glass of Wine

To Start

Home baked Bread | Greek Olive Oil | Sweet Balsamic

Roasted Tomato Basil Soup | Sourdough Cheese Crisp

Charred Asparagus | Poached Organic Free-Range Egg | Béarnaise Sc

Prawn & Crab Cocktail | Watercress Salad | Bloody Mary Sc | Butterfly Panko Prawn

Cornish Duck & Pork Terrine | Green Peppercorns | Toasted Focaccia Bread | Fig Marmalade

Main Course

Looe Bay Catch | Samphire | Beurre Blanc

Slow Roast Local Pork Belly | Apricot Brandy Gravy | Butternut Squash Mash

Seared Corn Fed Chicken wrapped in Parma Ham | Creamed Polenta & Creamy Forest Mushroom Sc

Homemade Gnocchi | Wild Garlic | Spinach | Lemon & Cream Sc | Parmigianino | Caramelised Walnuts

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

Special of the Day

Roast Ribeye Beef | Yorkshire Pudding | Roast Potatoes | Beef Gravy Add £2.75

All served with Local Heritage Carrots | Piccolo Parsnips | Cauliflower Cheese & Minted New Potatoes

Dessert

We only use Local Organic Farm Hen Eggs in all our desserts & Products.

Lemon Brulee | Lavender Shortbread V/GF

Apple & Cornish Rhubarb Crumble | Rosemary Crème Anglaise | Clotted Cream VIN

Cornish Cheese Board | Oat Biscuits | Quince. Cornish Blue | Yarg | Gouda | Mature Cheddar GF

Salted Caramel Banoffee Cheesecake | Salted Caramel Ice Cream | Mango Coulis GF

Fresh Coffee & Cream | Mum's Chocolate Sweets £3-

£18. 2 Course £23. 3 Course

Children under 10 years £14 3 courses

Reservations: 01503 250308

Main Road-Downderry-Cornwall PL11 3LD

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



Liquor Menu

Fine Port | Madeira | Sherry served in 50ml Glass

10yr Ruby Tawny Port | Australian: Simply Lush With Desserts Or Cornish Cheese Platter 19% £38 75bt £5.5
 20yr Vintage Port Warre's 1998 Rich | Fruity | Deep Vintage bottled 2000 £7
 Madeira D'Oliveiras 10yr 18% Nectar Of The Gods From A Family Vineyard Producing Madeira Since 1800's £9
 Pedro Ximenez | Spain: Deep Molasses | Figs | Dates | Syrupy Flavour Amazing with Cheese or Chocolate 17% £6
 Bepi Tosolini Grappa: Crisp Delicate | Almond | Vanilla rested In Ash Wood Barrels 42% £7

Blue plate Affogato

Cornish Vanilla Ice Cream | Double Espresso | House Biscotti Simply Sip & Enjoy £3.75

Choose from: £3

Frangelico: Italian Wild Toasted Hazelnut Liqueur 20% | Orange Armagnac Liqueur 24% | Pedro Ximenez 17% 50ml

Dessert Wine 70ml glass

Black or Orange Muscat "Elysium or Essensia" 2014 – California	£26	Bottle £7.5 70ml
Chateau Belingard Monbazillac 2012 – France	£19	Bottle £5 70ml
"Garden of the Gods" Elegant Semillon & Muscadelle grapes matured in Oak Barrels for 2years		

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
 Martell VS

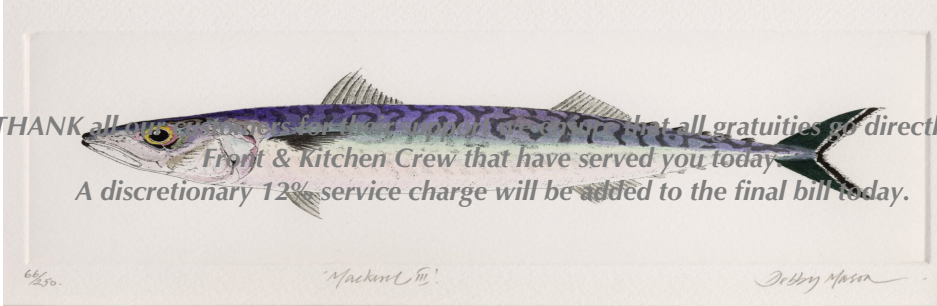
Whisky & Bourbon 35ml

Grouse House
 Jameson | Stout Cask matured
 Glenmorangie 10yr
 Haig Club Single Malt
 Penderyn Welsh: Pale-Fruit-Sweet-Floral notes
 Madeira Welsh: matured in Madeira casks
 Laphroaig Islay Select
 Jack Daniels | Jack Honey
 Makers Mark

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

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BP Crew THANK all our guests for their patronage but all gratuities go directly to staff both
Front & Kitchen Crew that have served you today.
A discretionary 12% service charge will be added to the final bill today.





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