BLUE PRINT CAFÉ

HAVE YOU TRIED OUR ...
PEACH & ELDERFLOWER
BELLINI – 9.25

NIBBLES

Organic Sourdough with Beef Butter & Raw Cultured Butter from Bungay West Suffolk *(Suitable for Two)* **3.5**
Nocellara Olives **3.5**
Mixed Nuts **3.5**
Fennel Salami, Café Slaw **4**
Beef Pepperoni, Burnt Pickle **4.5**

SAMPLE

STARTERS

Chef`s Salad, Kale, Radicchio, Little Gem, Creme Fraiche Dressing
Braeburn Apple, Old Winchester Cheese, Roasted Hazelnuts **6**

Leek & Potato Soup, Poached Copper Maran Hen`s Egg
Garlicky Croutons, Summer Truffle **7**

Smoked Haddock Fishcakes, Lovage Mayonnaise & Watercress **7.5**

Crispy Courgette Flower, Goat`s Curd, Heirloom Tomatoes, Pine Nuts, Black Olive & Mint **9**

Cobble Lane London Charcuterie, Beef Salami, Pepperoni, Fennel Salami, Goat Saucisson, Spianate
Celeriac Slaw & Toast **8.5**

H. Forman & Son Hand Sliced London Cure Salmon
Treacle Bread, Cucumber, Horseradish, Orange, Coriander **12**

MAIN COURSE

Lancashire Chicken, Air Dried Ham, Broccoli, Potato Gratin & Girolle Mushrooms **16.5**

Cornish Plaice, Warm Tartar Sauce, Brown Shrimps
Baby Potatoes, Romanesco Cauliflower **19**

Jimmy Butler's Pork Chop, Warm Anchovy & Potato Purée, Sour Plum & Mustard Jam
Summer Kale, *"Bit's & Bob's"* Sauce **19**

Charred Cauliflower, Spiced Butter, Barrel Aged Feta, Capers, Almonds & Iceberg Wedge **15**

Grilled Rump of Hereford Beef 8oz, Tarragon Butter **19.5**

SIDE PLATES

`Naughty Chips`
Hollandaise Sauce **4.5**

Iceberg Wedge
Sherry & Hazelnut Dressing **3.5**

New Season Baby Potatoes
Seaweed Butter **4.5**

Broccoli Hollandaise
Toasted Almonds **4**

PUDDINGS & CHEESE

Treacle Tart, Clotted Devon Cream **5**

Burnt Cream, Jammie Dodger Biscuit **7**

Warm Chocolate Pudding, *Raspberry Sorbet (please allow 15 minutes)* **7**

Jelly & Ice Cream, Greengage, Fennel Compote, Spiced Almond Crumble, Custard Ice Cream **7**

Colston Bassett Stilton Cheese, Merlot Grape Chutney & Biscuits **8.5**

CHEF'S FIXED PRICE MENU

STARTERS

Chef's Salad
Kale, Radicchio, Little Gem, Crème Fraiche Dressing
Braeburn Apple, Old Winchester Cheese
Roasted Hazelnuts

Leek & Potato Soup
Garlicky Croutons

Heritage Tomatoes
Pumpkin Seeds & Rocket

MAIN COURSES

Jimmy Butler`s Pulled Pork Shoulder
Creamed Maris Piper Potatoes, Broccoli
Scrumpy & Mustard Sauce

Salad of Smoked Trout
Beetroot, Courgettes, Horseradish Crème Fraiche
Brown Shrimp Dressing

Charred Cauliflower
Spiced Butter, Barrel Aged Feta, Capers
Almonds & Iceberg Wedge

PUDDINGS & CHEESE

Treacle Tart
Clotted Devon Cream

Milk Ice Cream
Honeycomb

Keens Farmhouse Mature Cheddar
Merlot Grape Chutney & Biscuits

Two Courses £15.95
Or
Three Courses £19.95

Served Tue-Fri 12.00-2.45pm
and Tue-Sat 5.30-9.00pm

PLEASE SPEAK TO YOUR WAITER IF YOU REQUIRE ANY INFORMATION REGARDING ALLERGIES AND INTOLERANCES BEFORE ORDERING. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. ALL PRICES INCLUDE VAT AT 20%