BLUE PRINT CAFÉ

## Chef's Special of the Day:
## Rabbit, Ham & Mushroom Pie with Purple Sprouting Broccoli and a Bottle of Beer – 12

### NIBBLES

**Organic Sourdough** with butter *(suitable for two)* ..... **3.5**

**Welsh Rarebit** on toast ..... **3.5**

**Heritage Radishes,** Maldon sea salt & mayonnaise ..... **2.5**

## Have You Tried Our…. Rhubarb & Elderflower Bellini

### STARTERS

**Langoustine Scampi,** tartar sauce & lemon ..... **10**

**Salad of Heritage Carrots,** goats' cheese, pine nuts and orange ..... **7**

**Duck & Pistachio Terrine,** celeriac remoulade & toasted sourdough ..... **8**

**Nutbourne Farm Tomato & Lovage Salad,** pickled shallots ..... **6.5**

**Forman's Smoked Salmon,** Cornish crab & avocado ..... **11**

### MAIN COURSE

**Pan Fried Sea Trout,** piperade, sautéed potatoes & crispy Parma ham ..... **18.5**

**Colne Valley Rump of Lamb,** artichoke gratin & purple sprouting broccoli ..... **19.5**

**Fillet of Sea Bream,** fennel and orange salad, radishes ..... **16.5**

**Rosemary Polenta,** aubergine caviar, red peppers, olives ..... **12.5**

**10oz Marks' Gate Ribeye,** Koffman's no snail butter, hand cut chips ..... **30**

### SIDE PLATES

**Hand Cut Chips** ..... **3.5**

**Purple Sprouting Broccoli** ..... **3.5**

**Green Beans** ..... **3.5**

**Ratte Potatoes** ..... **3.5**

### PUDDINGS & CHEESE

**Valhrona Chocolate Mousse,** caramelised banana, peanuts & crème fraiche ..... **7**

**Lemon Posset**, mixed berry compote, thyme shortbread ..... **6.5**

**Coconut Panna Cotta,** mango & lime sorbet, pineapple ..... **6.5**

**Rhubarb & Blood Orange Trifle**, candied orange & white chocolate ..... **6.5**

**Stilton,** quince jelly, Carr's water biscuits ..... **7**

### CHEF'S FIXED PRICE MENU

#### STARTERS

**Beetroot & Goats' Cheese Salad**
walnut vinaigrette

**Cauliflower Soup**
smoked salmon

**Smoked Mackerel Pâté**
beetroot & horseradish

**Duck Rillettes & Piccalilli**
toasted sourdough

#### MAIN COURSES

**Gloucester Old Spot Pork Chop**
celeriac, crispy Kale, apple sauce

**Pan Fried Cod**
sauce Romesco, leek fondue

**Corn-fed Chicken Breast**
parsnip purée & crushed potatoes

**Rosemary Polenta**
aubergine caviar, red peppers & olives

#### PUDDINGS & CHEESE

**Treacle Tart**
clotted cream

**White Chocolate Cheesecake**
mixed berry compote

**Coconut Panna Cotta**
mango & lime sorbet, pineapple

**Stilton**
quince jelly & water biscuits

**Two Courses £18.00**
**Or**
**Three Courses £22.00**

**Served Tue-Fri 12.00-2.45pm**
**and Tue-Sat 5.30-7.30pm**

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%

## SPARKLING WINES ..... 125ml/Btl

Le Dolci Prosecco / Italy ..... **6/35**
Chandon Brut / Argentina ..... **8.5/44**
Chandon Brut Rose / Argentina ..... **50**
Nyetimber Classic Cuvee / West Sussex, England ..... **57**
Moët & Chandon / Champagne, France ..... **13/65**

## WHITE WINES ..... 125ml/Btl

2017 Cuvee Jean Paul Gascogne / Colombard / France ..... **4.5/22**
2017 Principato / Pinot Grigio / Italy ..... **5/25**
2017 Chateau Fontarache / Viognier / France ..... **6/29**
2017 Sileni / Savignon Blanc / New Zealand ..... **7/32**
2017 Castelo Do Mar / Albarino / Spain ..... **8/36**
2017 The Listening Station / Chardonnay / Australia ..... **28**
2016 Domaine Les Grands Presbytéres / Muscadet / France ..... **30**
2016 Bischofliche / Riesling / Germany ..... **35**
2017 Waterkloof / Chenin Blanc / South Africa ..... **37**
2017 Protea / Chardonnay / South Africa ..... **40**
2017 Domaine de la Motte Petit Chablis / Chardonnay / France ..... **47**
2016 Jean-marc Boillot / Chardonnay / France ..... **64**

## RED WINES ..... 125ml/Btl

2016 Cuvee Jean-Paul Rogue / Grenache, Syrah / France ..... **4.5/22**
2017 Les Oliviers Pays d'Oc / Merlot / France ..... **6/31**
2017 Bellefontaine Pays d'Oc / Malbec / France ..... **7/33**
2015 Rioja Bilbao Crianza / Tempranillo / Spain ..... **7.5/38**
2017 Vinamar Reserva / Carmenere / Chile ..... **8/40**
2016 Bellefontaine Pays d'Oc / Cabernet Sauvignon / France ..... **25**
2017 Pietas / Carignan / France ..... **26**
2014 False Bay / Pinotage / South Africa ..... **28**
2015 58 Guineas Claret / Merlot, Cabernet Sav / France ..... **35**
2015 Black Craft / Shiraz / Australia ..... **36**
2014 Uggiano Chianti Riserva Prestige / Sangiovese / Italy ..... **38**
2014 Waterkloof / Syrah, Merlot Blend / SA ..... **48**
2016 Vallet Freres Bourgogne / Pinot Noir / France ..... **49**
2015 Old Vine Bogle Vineyards / Zinfandel / USA ..... **50**
2014 Neudorf / Pinot Noir / NZ ..... **68**

## ROSE WINES ..... 125ml/Btl

2018 False Bay Rose / Cinsault, Mourvedre / South Africa ..... **5/25**
2017 Domaine des Tourelles / Field Bend / Lebanon ..... **40**

## SWEET WINES ..... 75ml/Btl

2015 Tokaji Late Harvest / Furmint / Hungary 500ml ..... **7/44**

## FORTIFIED WINE ..... 75ml/Btl

César Florido Sweet Sherry / Moscatel / Spain 375ml ..... **26**
Bella Luna Sweet Sherry/ Pedro Ximénez / Spain 375ml ..... **6/27**
Krohn Porto Senador Tawny Port / Blend / Portugal 750ml ..... **4/43**

## COCKTAILS

Fairytale Martini - *Tanqueray Gin, Cranberry and Elderflower* ..... **9.5**
Bay Breeze - *Havana Club 3yr with Apple juice, Elderflower and Lemonade* ..... **9.5**
T&G - *Brockmans Gin, Lemon Juice, Chamomile, Ginger Ale* ..... **9.5**
Sunrise - *Ketel One Vodka, Disaronno, Frangelico, Pineapple juice* ..... **9.5**
Burnt Orange Crisp - *Orange Infused Campari, Tanqueray, Martini Rosso* ..... **9.5**
White Vortex - *Hendricks Gin, Cucumber, Egg White* ..... **9.5**

## LAGERS

Peroni, Italy 5.1% ..... **4.5**
Asahi Super Dry, Japan 5.2% ..... **4.5**
Pilsner Urquell, Czech Republic, 4.4% ..... **5**
Schiehallion Craft, Scotland 4.8% ..... **5**
Piston Head, Sweden 4.6% ..... **5**
Bitburger Drive, Germany, 0.0% ..... **4.5**

## ALES

Broken Dial Amber Ale, Scotland 4.5% ..... **5**

## CIDER

Hawkes Urban Orchard, England 4.5% ..... **5.5**

## SPIRITS (50ML)

**VODKA**
Ketel One ..... **7**
Belvedere ..... **9**

**GIN**
Tanqueray ..... **7**
Brockmans ..... **8**
Hendricks ..... **8**
Sipsmith ..... **8**
Tanqueray 10 ..... **10**
Monkey 47 ..... **12**

**BRANDY**
Hennessy Fine de Cognac ..... **9**
Calvados Pere Magloir ..... **9**

**WHISKIES**
Johnnie Walker Black ..... **8**
Jack Daniel's ..... **8**
Jameson ..... **8**
Bulleit Bourbon ..... **9**
Jack Daniel's Gentleman ..... **10**
Johnnie Walker Platinum ..... **18**

**SINGLE MALTS**
Talisker 10 Yo ..... **10**
Lagavulin 16 Yo ..... **14**

**RUM**
Havana Club 3yr ..... **7**
Havana Club 7yr ..... **8**
The Kraken ..... **9**
Diplomatico ..... **12**

**COFFEE & CREAM LIQUEURS**
Baileys ..... **6**
Kahlua ..... **7**
Tia Maria ..... **7**

**LIQUEURS**
Archers Peach ..... **6**
Southern Comfort ..... **6**
Sambuca ..... **7.5**
Chambord Raspberry ..... **6**
Jägermeister ..... **7**
Cointreau ..... **7**
Cachaça ..... **7.5**

**VERMOUTH**
Martini Extra Dry ..... **6**
Martini Rosso ..... **6**
Martini Bianco ..... **6**

**NUT-FLAVOURED LIQUEURS**
Disaronno Amaretto ..... **7**
Frangelico ..... **7.5**

**DIGESTIVE**
Grappa Julia ..... **6**
Limoncello ..... **6**
Drambuie ..... **7**
Grand Marnier ..... **7.5**

**TEQUILA**
Olmeca Silver ..... **7**

## COFFEE

Americano ..... **3.5**
Cappuccino ..... **3.5**
Espresso ..... **3**
Double Espresso ..... **3.5**
Macchiato ..... **3**
Double Macchiato ..... **3.5**
Latte ..... **3.5**
Hot Chocolate ..... **3.5**
Irish Coffee ..... **7**

## LOOSE TEA

Fresh Mint ..... **3.5**
Green Tea ..... **3.5**
Chamomile ..... **3.5**
Black Vanilla ..... **3.5**
English Breakfast ..... **3.5**
Earl Grey ..... **3.5**

## SOFT DRINKS ..... 3.2

Coke / Lime & Soda / Ginger Ale / Lemonade / Diet Coke / Sparkling Elderflower / Ginger Beer

## JUICES ..... 3.5

Orange / Apple / Cranberry / Pineapple / Tomato

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