



SPRING MENU

Served 12 midday to 10pm.

In celebration of local produce *bluu* would like to thank our suppliers, growers and farmers for bringing us some of the finest quality produce from the local area and across Britain.

Our food principles: It's about good, simple dishes prepared from fresh. From soups & sauces to our burgers and fantastically fresh fish dishes to our delicious home-made desserts & ice creams, all are created with care & passion. We aim to get you as excited about our food as we are.

SANDWICHES & BRUNCH (Served until 6pm)

Fat chip buttie, onion rings £3.50

bluu goats' cheese & onion toastie,
handmade vegetable crisps (v) £5.00

Smoked salmon, cream cheese, cucumber
wholemeal fingers, beetroot crisps £5.00

All the following sandwiches served with skinny fries.

Goats' cheese, slow roasted tomato
baguette, rocket and red onion (v) £5.00

Classic steak baguette;
caramelised red onion & whole grain mustard, mayonnaise £5.00

Home-made fish finger buttie,
chunky *bluu* tartare sauce £5.00

bluu club sandwich;
grilled chicken, smoked bacon, lettuce,
tomato, red onion, mayonnaise £5.00

bluu breakfast £7.50
Bacon, sausage, Bury black pudding,
fried tomatoes, eggs & toast

APPETISERS & SHARED PLATES





SPRING MENU

Freshly baked bread, marinated olives	£3.50
Assiette of <i>bluu</i> starters A selection in miniature of <i>bluu</i> 's home-made starters. <i>Please ask your server for today's selection</i>	£14.00
STARTERS	
Home-made soup of the day, crusty bread (v)	£4.50
Grilled sardines, tomato and caper salsa, toasted brioche, red onion salad	£6.50
<i>bluu</i> chicken liver parfait, home-made date & apple chutney, crusty bread	£6.50
Soused salmon, pickled cucumber, green beans, walnut dressing	£7.00
Goats' cheese hash browns, mixed leaves, wholegrain mustard dressing (v)	£6.00
Celeriac rosti, ratatouille, poached hen's egg (v)	£6.50
Rabbit and smoked bacon terrine, melba toast, pear chutney	£7.00
Mussels of the day, skinny fries, crusty bread	£6.50 / £9.50
MAINS	
Confit duck leg, bubble & squeak cake, port & thyme jus	£12.50
Potato gnocchi, Jerusalem artichokes, purple sprouting broccoli, chive oil (v)	£8.50
(continued...)	
<i>bluu</i> seafood tagliatelle, today's fresh fish,	£10.50



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mussels, prawns and spinach

Fillet of Sea Bass, chunky ratatouille,
saffron new potatoes £13.50

Corn-fed chicken breast, rosti potato,
buttered green beans, chorizo cream sauce £12.50

Lamb rump, white bean & rosemary puree,
spinach, leeks and pan juices £14.50

Pan fried salmon, saffron & mussel chowder £13.00

White bean, spinach & pea risotto,
dressed rocket salad (v) £10.50

Spring rabbit; £15.50
Sauté loin, confit leg, and rabbit rillettes, slow
roast tomato tart, caramelised onions & potatoes, smoked jus

Fish of the day M/P

KITCHEN CLASSICS

bluu chicken Caesar salad; £8.50
baby gem, garlic croutons, shaved parmesan, marinated anchovies

Pie and mash; £9.50
Ask for today's flavour

Fish and chips; £9.50
Hand battered haddock, mushy peas, chunky
bluu tartare sauce

Sausage and mash; £8.50
Speciality sausage of the day, onion & red wine gravy

(continued...)

Burger and chips; £8.50





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Home-made 8 oz rump steak burger, tomato chutney,
thyme mayo, chunky chips

add cheddar cheese, bacon OR £1.00
stilton & red onion £1.00

bluu vegetarian burger; £7.50
Wensleydale, flat cap mushroom, salsa, fat cut chips

GRILLS

Simple grilled fish of the day, herb salad M/P

*All our beef is 21 day matured Derbyshire farm assured beef to guarantee full flavour
& tenderness. All our beef grills are served with fat chips & herb salad.*

10oz ribeye steak £16.50

Choose one of the following butters for your steak:

Café de Paris

Lemon, garlic and herb

Cracked black pepper

SIDES All £2.50

Chunky chips

Creamy mash

Skinny fries

Buttered broccoli

Onion rings

Spring greens

bluu English herb salad

White bean & rosemary purée

Rocket, red onion, shaved Wensleydale salad £3.75

(continued...)

DESSERTS





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Selection of <i>bluu</i> desserts in miniature	£10.00
Lychee and Elderflower creme brulée, ginger tuille	£5.50
All things rhubarb; Pannacotta, compote and soup	£5.50
Treacle tart, vanilla bean ice cream	£5.50
Fudge nut brownie, honeycomb ice cream, chocolate sauce	£5.50
Oozing lemon curd sponge, ginger beer sorbet	£5.50
Trio of home-made ice creams <i>Please ask for today's flavours</i>	£4.50
British cheese plate, home-made chutney, wafers	£6.50

And to finish...

“Grand Café” – our house coffee with Grand Marnier® cognac based orange liqueur, served tall with a cream float	£3.75
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(v) suitable for vegetarians. Our dishes may contain nuts or nut traces.
All weights stated are prior to cooking. 1oz = 28.35 grams. Fish dishes may contain bones.
Please inform your server of any dietary requirements.
Our staff receive 100% of the tips they are given.