

## 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
<i>bluu</i> 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 e
Home-made fish finger buttie, chunky <i>bluu</i> tartare sauce	£5.00
<i>bluu</i> club sandwich; grilled chicken, smoked bacon, lettuce, tomato, red onion, mayonnaise	£5.00
<i>bluu</i> breakfast Bacon, sausage, Bury black pudding, fried tomatoes, eggs & toast	£7.50

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**APPETISERS & SHARED PLATES** 



Freshly baked bread, marinated olives	£3.50
Assiette of <i>bluu</i> starters A selection in miniature of <i>bluu's</i> 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)	
bluu seafood tagliatelle, today's fresh fish,	£10.50





mussels, prawns and		spinach
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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; Sauté loin, confit leg, and rabbit rillettes, slow roast tomato tart, caramelised onions & potatoes, smoked	£15.50 jus
Fish of the day	M/P
KITCHEN CLASSICS	
<i>bluu</i> chicken Caesar salad; baby gem, garlic croutons, shaved parmesan, marinated a	£8.50 anchovies
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baby gem, garlic croutons, shaved parmesan, marinated a Pie and mash;	anchovies
<ul> <li>baby gem, garlic croutons, shaved parmesan, marinated a</li> <li>Pie and mash;</li> <li>Ask for today's flavour</li> <li>Fish and chips;</li> <li>Hand battered haddock, mushy peas, chunky</li> </ul>	anchovies £9.50

Burger and chips;

£8.50





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

add	cheddar o stilton & re	heese, bacon OR ed onion	£1.00 £1.00
<i>bluu</i> vegetarian burger; £7.50 Wensleydale, flat cap mushroom, salsa, fat cut chips			
GRILLS			
Simple grille	ed fish of th	e 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 chij Creamy ma Skinny fries Buttered bro	sh	Onion rings Spring greens <i>bluu</i> English herb salad White bean & rosemary purée	

Rocket, red onion, shaved Wensleydale salad £3.75

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(continued...)

DESSERTS



Selection of bluu 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 Please ask for today's flavours	£4.50
British cheese plate, home-made chutney, wafers	£6.50

## And to finish...

"Grand Café" – our house coffee with	£3.75
Grand Marnier® cognac based orange liqueur,	
served tall with a cream float	

(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.

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