

THE BLUE STOOPS

Easter Sunday

Mash Gang Chug Pale Ale 0.5% 440ml £7

Timothy Taylor's Dark Mild 3.4% £7

Negroni £13

Bloody Mary £14

Smith Hayne, Méthode Traditionelle 2022

Devon Cider 125ml £7 / £36

Crémant de Bourgogne Brut

Jean-Charles Boisset, Burgundy 125ml £11 / £64

Carlingford Rock Oysters £4 each

Anchovy Toast, Shallot, Parsley £8

Devilled Eggs, Trout Roe £8

Dusty Knuckle Sourdough, Butter £4

Salted Almonds £5

Gordal Olives £5

Grilled Tropea Onions, Romesco £12

Pea, Stracciatella, Pea Shoots, Hazelnut Dressing £13

Pressed Potato, Mussels, Velouté £14

Asparagus, Gribiche £14

Cider Braised Pork Belly Skewers, Apple Sauce £14

Pappardelle, Beef Ragu, Parmesan £15 / £22

Courgette, White Bean, Tomato Stew, Goat's Curd £19

Guinea Fowl, King Oyster Mushroom, Tarragon Pie £21

Steamed Pollock, Spinach, Butter Sauce £28

Veal Meatballs, Cima di Rapa £29

Mixed Leaf Salad £7.5

Buttered Savoy Cabbage £7.5

New Potatoes £6.5 Hand-Cut Chips £6.5

Shropshire Blue, Damson Membrillo, Oat Cakes £10

Sticky Date Pudding, Ice Cream, Toffee Sauce £10

Walnut Tart, Coffee Custard £11

Meringue, Chocolate Sauce, Praline, Vanilla Ice Cream £9

Rhubarb Sorbet (Scoop) £7

Specials

730g Longhorn Bone-in

Rib Eye

Hand-Cut Chips

Pickled Walnut

Horseradish Cream

£95 for 2/3

Leyland Leg of Lamb

Broad Beans

Green Sauce

£29

Magnum

Château Cantemerle

2005 Haut-Médoc

gl £25

We serve cold, filtered still and sparkling water for the table for £1 per head.
A discretionary charge for service of 13.5% will be added to your bill.
Please advise your waiter of any allergies. Game may contain shot.

Ask to see our Blue Book, it's where we list the aged, finer wines in our cellar

<u>Sparkling</u>	<u>125ml</u>	
Crémant D'Alsace, Pierre Schueller & Fils, Husseren-Alsace		62
Crémant de Bourgogne Brut, Jean-Charles Boisset, Burgundy	11	64
Davenport Vineyards, 2023, Pet Nat, East Sussex, England		68
Domaine Les Hautes, Cremant Delimoux Josephine		77
Champagne Marie Demets, Brut Tradition, Blanc de Noirs		91
Billecart-Salmon Brut Réserve NV, Champagne	23	135
<u>Rose & Skin Contact</u>		
Les Bardets Blanc, Labastide de Levis, 2022, Vin de France		38
Cinsault Rosé, Henri Nordoc, 2022, Languedoc	7.5	43
Cantina Rallo, 2022, Maremosso Bianco / Cataratto, Sicily	9.5	55
Château d'Ollières Rosé, Coteaux Varois, 2023, Provence	9.5	55
Jasse Blanc IGP Côtes Catalanes, 2022, Domaine Gauby, Roussillon		74
<u>White</u>		
Custoza Bianco, Cantina di Custoza, 2023, Veneto, Italy	7	38
Picpoul de Pinet, Chateau de la Mirande, 2023, Languedoc		47
Reverte Abrazos Garnacha Blanca, Corella, 2022, Spain	8.5	48
Gavi di Tassarolo, "La Fornace", C. Bergaglio, 2023, Piemonte, Italy		52
Elizabeth Cellar Aged Hunter Valley Semillon, 2017, Australia	11	62
Albariño, Bodega Garzon Reserve, 2023, Maldonado, Uruguay	12	66
Sancerre, Calcaire, Vincent Grall, 2022, Loire		70
Chablis, Gérard Tremblay, 2023, Burgundy		75
Au Bon Climat, 2022, Chardonnay, California, USA	14.5	84
Anjou, Blanc, Thibaud Boudignon, 2019, Loire		88
Riesling, Trocken, Kiedrich, Eva Fricke, 2022, Rheingau, Germany		90
Pouilly-Fumé "La Demoiselle", Henri Bourgeois, 2020, Loire		99
Bourgogne Blanc, Les Graviers, G. Barthod, 2022, Burgundy	17	100
<u>Red</u>		
Nero d'Avola/Nerello Mascalese, Borgo Selene, 2023, Sicily, Italy	7	38
Côtes-du-Rhône Rouge, Les Terres du Roy, 2023, Southern Rhône		45
Beaujolais-Villages, Dominique Morel, 2023		48
Château Tour du Moulin, 2020, Fronsac, Bordeaux	9	52
Barbera d'Alba, Il Ciotto, 2022, Piemonte, Italy	9.5	54
Château Cissac, Cru Bourgeois, 2017, Haut-Médoc, Bordeaux		61
Cahors, Château du Cèdre, 2022, South-West		63
Brouilly, Domaine Blain Sœur et Frère, 2021, Beaujolais		64
Saumur Rouge, Mazurique, Arnaud Lambert, 2022, Loire		65
Pinot Noir, Weingut Andi Knauss, 2023, Germany	11.5	66
Crozes-Hermitage, Etienne Pochon, 2023, Chanas-Curson		67
Uco Valley, Attos Los Hormigas, 2021, Mendoza, Argentina	13.5	75
Viña Cubillo Tinto, Crianza, R. López de Heredia, 2016, Rioja, Spain	16	81
Savigny-Lès-Beaune, Vieilles Vignes, Louis Chenu, 2021, Burgundy		88
Château Les Ormes de Pez, 2016, St-Estèphe		98
Chassagne-Montrachet Rouge Marc-Antonin Blain, 2020, Burgundy		108