

BLUEBIRD

C H E L S E A



Shellfish

- six west mersea oysters**
shallot vinegar
12.00
- whole devon cock crab**
in the shell, mayonnaise
15.50
- scottish langoustines**
in the shell, mayonnaise
22.50
- lobster half/whole**
17.50 / 35.00
- plateau de fruits de mer**
for two 28.00 pp
with lobster 43.00 pp

Grill

- whole poussin
19.50
280gr ribeye
25.50
230gr fillet
33.50
800gr bone on ribeye – for two
25.50 pp
sauces: béarnaise, chimichurri,
blue cheese, green peppercorn

all steaks are aged for 28 days and supplied from producers in cumbria and berkshire

Salads

- wild rocket (v)**
parmesan, aged balsamic
7.00
- beetroot and goats cheese (v)**
dandelion, pine nuts, mustard dressing
9.50
- butter lettuce (v)**
avocado, jalapeño, cherry tomatoes
9.50
- waldorf**
cos, smoked chicken, celery,
apple, walnuts
10.50

Starters

- white onion and cider soup (v)** 6.50
rosemary croûtons
- jerusalem artichoke soup (v)** 7.50
black truffle cream, artichoke crisps
- organic salmon ceviche** 9.50
watermelon, cucumber, jalapeno, coriander
- braised hereford snails** 10.00
half dozen, garlic and parsley butter
- wye valley asparagus** 11.50
smoked duck, crisp egg, peas, black truffle, watercress
- yellow fin tuna sashimi** 11.75
ponzu, jalapeño, avocado purée
- puglian burrata (v)** 12.70
sicilian tomato, basil, organic olive oil
- shellfish cocktail** 13.00
crayfish, prawns, shrimps, marie-rose sauce
- smoked var salmon** 14.00
caviar, crème fraîche, chives, rye bread
- foie gras ballotine** 15.00
pickled grapes, raisin purée, hazelnuts
- orkney scallops** 16.50
mrs brown black pudding, apple purée, crackling
- steak tartare** 15.00 20.00
galloway beef, quail egg, sourdough toast

Mains

- butternut squash gnocchi (v)** 12.50
Ricotta, spinach, brown butter, spring onion
- chicken chestnut and mushroom pie** 14.00
Lancashire chicken, parsley, spring onion
- wild mushroom risotto (v)** 14.00
wild mushroom, parmesan, truffle oil
- #bluebirdburger** 14.50
200gr brisket and short rib of galloway beef, lettuce, tomato, monterey jack, house sauce, chips
- salmon fishcake** 14.50
poached egg, wild garlic, radish and pea salad, béarnaise sauce
- fish and chips** 15.75
beer batter, chips, tartar sauce
- roast barbery duck breast** 23.50
smoked leg croquette, glazed carrots, barley, bacon, gem lettuce
- tiger prawn and monkfish curry** 24.00
basmati rice, lime, chilli, coriander
- line caught cod** 24.50
peas, edamame beans, broadbeans, grilled spring onion, coriander oil
- braised herdwick lamb neck** 24.50
olive oil mash, spring greens and wild garlic
- whole turbot – for two** 25.50 pp
jersey royals potatoes, spinach, béarnaise
- grilled dover sole** 36.50
jersey royals potatoes, béarnaise

Sides

- mash potatoes 3.75
french fries 3.75
dressed leaves 4.00
mac and cheese 4.00
steamed broccoli 4.00
orange glazed carrots 4.00
rosemary polenta chips 4.00
buttered spinach 4.25

Plats Du Jour

Monday

fish pie

cod, smoked haddock, scallops, broccoli
14.50

Tuesday

french onion soup

gruyère croûtons
8.00

Wednesday

english rosé veal holstein

capers, anchovies, parsley, lemon, fried
duck egg, dressed leaves
14.50

Thursday

chateaubriand for two

cumbrian beef, fries, bearnaise
27.50 pp

Friday

#fishyfriday

market fish of the day
market price

Saturday

smoked chicken caesar salad

anchovies, parmesan, cos, croûtons
11.00

Sunday

roast sirloin of beef

roast potatoes, spring greens,
swede mash, parsnips,
yorkshire pudding, gravy
available at lunch time only
20.00