

# BLUEBIRD

C H E L S E A



## Shellfish

### jersey rock oysters

£3 each or  
£15.50 for 6

### duchy native oysters

£4 each or  
£19.5 for 6

### 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

sauses: 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)

rosemary croûtons

6.50

### jerusalem artichoke soup (v)

black truffle cream, artichoke crisps

7.50

### flame grilled mackerel

beetroot cure, apple, radish, cucumber salad

9.50

### braised hereford snails

half dozen, garlic and parsley butter

10.00

### crisp duck egg

smoked duck, asparagus, black truffle, watercress

11.50

### yellow fin tuna sashimi

ponzu, jalapeño, avocado purée

11.75

### puglian burrata

sicilian tomato, basil, organic olive oil

12.70

### shellfish cocktail

crayfish, prawns, shrimps, marie-rose sauce

13.00

### smoked var salmon

caviar, crème fraîche, chives, rye bread

14.00

### foie gras ballotine

pickled grapes, raisin purée, hazelnuts

15.00

### orkney scallops

mrs browns black pudding, curried cauliflower, granny smith, hazelnuts

16.50

### steak tartare

galloway beef, quail egg, sourdough toast

15.00 20.00

## Mains

### butternut squash gnocchi (v)

ricotta, spinach, brown butter, spring onion

12.50

### chicken and chestnut mushroom pie

lancashire chicken, parsley, spring onion

14.00

### wild mushroom risotto (v)

wild mushroom, parmesan, truffle oil

14.00

### #bluebirdburger

200gr brisket and short rib of galloway beef, lettuce, tomato, monterey

14.50

jack, house sauce, chips

### salmon fishcake

poached egg, fennel and orange salad, béarnaise sauce

14.50

### fish and chips

beer batter, chips, tartar sauce

15.75

### roast barbery duck breast

smoked leg croquette, glazed carrots, barley, bacon, gem lettuce

23.50

### braised saddleback pork belly

salsify, apple, kale, popping rind

23.50

### tiger prawn and monkfish curry

basmati rice, lime, chilli, coriander

24.00

### roasted southcoast cod

puy lentils, savoy cabbage, smoked bacon, grilled onion

24.50

### whole turbot – for two

cornish mids, spinach, béarnaise

25.50 pp

### grilled dover sole

cornish mids, béarnaise

36.50

## Sides

mash potatoes

3.75

french fries

3.75

dressed leaves

4.00

mac and cheese

4.00

kale, chard, onion and chilli

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,

green beans

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