

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
24.50
- lobster half/whole**
19.00 / 36.00
- plateau de fruits de mer**
for two **33.00 pp**
with lobster **45.00 pp**

Grill

- whole poussin
19.50
- 280gr ribeye
26.50
- 230gr fillet
34.50
- 800gr bone on ribeye – for two
28.50 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
8.00
- 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
11.50

Starters

- white onion and cider soup (v)** **7.00**
rosemary croûtons
- jerusalem artichoke soup (v)** **7.50**
black truffle cream, artichoke crisps
- flame grilled mackerel** **9.50**
beetroot cured, apple, radish, cucumber
- braised hereford snails** **10.50**
half dozen, garlic and parsley butter
- crisp duck egg** **12.00**
smoked duck, asparagus, black truffle, watercress
- yellow fin tuna sashimi** **12.75**
ponzu, jalapeño, avocado purée
- shellfish cocktail** **13.00**
crayfish, prawns, shrimps, marie-rose sauce
- puglian burrata** **13.70**
sicilian tomato, basil, organic olive oil
- smoked var salmon** **14.50**
caviar, crème fraîche, chives, rye bread
- foie gras ballotine** **15.50**
pickled grapes, raisin purée, hazelnuts
- orkney scallops** **16.50**
mrs browns black pudding, curried cauliflower, granny smith, hazelnuts
- steak tartare** **16.00 20.00**
galloway beef, quail egg, sourdough toast

Mains

- butternut squash gnocchi (v)** **12.50**
ricotta, spinach, brown butter, spring onion
- chicken and chestnut mushroom pie** **14.50**
lancashire chicken, parsley, spring onion
- wild mushroom risotto (v)** **14.50**
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, fennel and orange salad, béarnaise sauce
- fish and chips** **15.75**
beer batter, chips, tartar sauce
- roast barbery duck breast** **24.50**
smoked leg croquette, glazed carrots, barley, bacon, gem lettuce
- braised saddleback pork belly** **24.50**
salsify, apple, kale, popping rind
- tiger prawn and monkfish curry** **25.50**
basmati rice, lime, chilli, coriander
- roasted southcoast cod** **25.50**
puy lentils, savoy cabbage, smoked bacon, grilled onion
- whole turbot – for two** **28.50 pp**
- grilled dover sole** **38.50**
cornish mids, spinach, béarnaise
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food allergies and intolerances- before ordering, please speak to our staff about your requirements

Sides

- mash potatoes **4.25**
- french fries **4.25**
- dressed leaves **4.50**
- mac and cheese **4.50**
- kale, chard, onion and chilli **4.50**
- orange glazed carrots **4.50**
- rosemary polenta chips **4.50**
- buttered spinach **4.75**

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
29.50 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
21.00