

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

shellfish cocktail

crayfish, prawns, shrimps, marie-rose sauce
13.00

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

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
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

field mushroom soup

truffle crème fraîche celery cress

7.50

flame grilled mackerel

beetroot cured, apple, radish, cucumber

9.50

braised hereford snails

half dozen, garlic and parsley butter

10.50

crisp duck egg (v)

asparagus, black truffle, watercress

12.00

debham estate venison carpaccio

parsley root, pickled baby vegetables, hazelnuts

12.50

yellow fin tuna sashimi

ponzu, jalapeño, avocado purée

12.75

puglian burrata

sicilian tomato, basil, organic olive oil

13.70

smoked var salmon

caviar, crème fraîche, chives, rye bread

14.50

foie gras ballotine

pickled grapes, raisin purée, hazelnuts

15.50

orkney scallops

chorizo, cauliflower, granny smith apple, praline

16.50

steak tartare

galloway beef, quail egg, sourdough toast

16.00 20.00

Mains

butternut squash tortellini (v)

hazelnuts, baby spinach, parmesan sauce

12.50

chicken and chestnut mushroom pie

lancashire chicken, parsley, spring onion

14.50

pea and leek risotto (v)

garden peas, baby leeks, pea shoots, feta

14.50

#bluebirdburger

200gr brisket and short rib of galloway beef, lettuce, tomato,
monterey jack, house sauce, chips

14.50

salmon fishcake

poached egg, fennel and orange salad, béarnaise sauce

14.50

fish and chips

beer batter, chips, tartar sauce

15.75

roast barbary duck breast

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

24.50

braised saddleback pork belly

salsify, apple, kale, popping rind

24.50

tiger prawn and monkfish curry

basmati rice, lime, chilli, coriander

25.50

roasted southcoast cod

puy lentils, savoy cabbage, smoked bacon, grilled onion

25.50

whole turbot – for two

cornish mids, spinach, béarnaise

28.50 pp

grilled dover sole

cornish mids, béarnaise

38.50

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