

BLUEBIRD

C H E L S E A



Shellfish

jersey rock oysters

£3 each or
£15.50 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 per person

with lobster 45.00 per person

Grill

whole poussin

19.50

280gr ribeye

26.50

230gr fillet

34.50

800gr bone on ribeye – for two

28.50 per person

saucés: béarnaise, chimichurri,
blue cheese, green peppercorn

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

Salads

beetroot and goats cheese (v)

walnuts, soft leaves, pumpkin seed

9.75

marinated sicillian tomatoes

barrel aged feta, garlic leaf, chilli, mint

11.50

grilled chicken ceasar

cos, anchovies, pancetta, parmesan

13.50

tiger prawns and mango

alfonso mango, hazelnuts, lime

14.50

Starters

gazpacho (v)

san manzano tomato, sherry viunagar

7.50

flame grilled mackerel

beetroot cured, apple, radish, cucumber

9.50

braised hereford snails

half dozen, garlic and parsley butter

10.50

wye valley asparagus (v)

crisp duck egg, black truffle, watercress

12.50

denham 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

pea and leek risotto (v)

garden peas, baby leeks, pea shoots, feta

14.50

bluebird burger

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

14.75

monterey jack, house sauce, chips

english rose veal holstein

ortiz anchovies, duck egg, capers

18.50

lobster mac and cheese

1/2 lobster, garlic crumbs

21.50

miso glazed loch duart salmon

crispy kale, yuzu truffle dressing

21.75

roast barbary duck breast

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

24.50

tiger prawn and monkfish curry

basmati rice, lime, chilli, coriander

24.50

herdwick lamb rack

king oyster mushrooms, asparagus, garlic leaf, salsa verde

27.50

grilled dover sole

jersey royals, wild garlic, samphire, lemon

38.50

black leg chicken – for two

mini ceasar salad, mac & cheese

19.50 per person

whole turbot – for two

cornish mids, spinach, béarnaise

28.50 per person

Sides

mash potatoes

4.25

french fries

4.25

rocket and parmesan

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

Plates of the day

Monday

fish pie

cod, smoked haddock, scallops, prawns

15.50

Tuesday

crispy duck salad

chicory, green beans, watercress

13.50

Wednesday

salcombe crab omelette

fine herbs, gruyère cheese

16.50

Thursday

chateaubriand for two

550gr chateaubriand, fries, béarnaise

29.50 per person

Friday

#fishyfriday

market fish of the day

market price

Saturday

chicken pie

chesnut mushrooms, green beans,

mash, gravy

15.50

Sunday

roast sirloin of beef

roast potatoes, spring greens,

swede mash, parsnips,

yorkshire pudding, gravy

available at lunch time only

21.50

food allergies and intolerances- before ordering, please speak to our staff
about your requirements