

BLUEBIRD



CHELSEA

SNACKS

- Marinated olives 3.5
- Gougères, fromage blanc, shallot & herb 4.5
- Green olive & artichoke tapenade, croutons 4.5

STARTERS

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| 1/2 dozen rock oysters
Cabernet sauvignon vinegar, shallots... 13.5 | Queen scallops
Chorizo, apple, toasted breadcrumb ... 12.5 |
| Quinoa tabbouleh
Herbs, hazelnuts, cranberries 6.5 | 24 months prosciutto poached quince.....9.5 |
| Steak tartare
Provencal style, grilled baguette..... 12 | Burrata
Datterini tomato, basil, truffle dressing .. 10.5 |
| Crispy tiger prawns
Tempura, saffron aioli 12 | Spiced BBQ quail
Guacamole, baby peppers..... 10 |
| Yellowfin tuna tartare
Citrus dressing, rice crackers 11.5 | Crispy duck salad
Broccoli, frisée, maple dressing.....8.5 |
| Greek salad
Barrel aged feta 7.5 | Kale salad
Fennel, almonds, white vinegar.....7.5 |

PASTA

- Parsley risotto
Confit garlic, celeriac 17
- Aspirale pasta
Prawn, squid, chilli, tomato..... 21.5
- Beef ragu
Mafaldine, porcini..... 19

FISH

- Josper fired cobia
Coco bean & pancetta casserole..... 27
- Steamed bass
Tomato & grape relish 22.5
- Warm confit sea trout
Seaweed & tobiko salsa, courgettes 22

MEAT

- Daube of beef
Young carrots, celery..... 20.5
- Grilled lamb's kidneys
Purple kale, salsify, mustard 19
- Roast baby chicken
Cavolo nero, tarragon & lemon 21.5
- Norfolk lamb rump
Merguez, bulgar 25

GRILL

- 250g Iberico pork chop
Rosemary & yogurt marinade..... 21
- 300g Basque beef sirloin* 32
- 250g Basque beef fillet* 35
- *Served with josper shallot, mixed leaves*
- 550g Chateaubriand (for two)
Grilled romaine, straw potatoes 65

SAUCES 1.5

- Peppercorn
- Béarnaise
- Charred tomato salsa
- Aioli

SIDES 4.5

- Potato purée, roast garlic & olive oil
- Fine green beans, sweet mustard dressing
- Steamed pak choi, lemon & chilli
- Butterhead lettuce, crispy shallots
- French fries