

BLUEBIRD



CHELSEA

SNACKS

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

STARTERS

½ dozen rock oysters Cabernet sauvignon vinegar, shallots...	18.5
Quinoa tabbouleh Herbs, hazelnuts, cranberries	6.5
Steak tartare Provencal style, grilled baguette	12
Crispy tiger prawns Tempura, saffron aioli	12
Yellowfin tuna tartare Citrus dressing, rice crackers	11.5
Salad of mixed kale, almonds, white balsamic dressing	7.5

Baby octopus, chorizo, roquette & hummus	10
24 months prosciutto poached quince	9.5
Burrata Datterini tomato, basil, truffle dressing	10.5
Spiced BBQ quail Guacamole, baby peppers	10
Crispy duck salad Broccoli, frisée, maple dressing	8.5

PASTA

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

FISH

Salt baked stone bass, piperade & gremolata	24
Steamed seabream 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

300g Basque beef sirloin*	32
250g Basque beef fillet*	35
<i>*Served with jospier shallot, mixed leaves</i>	
750g Iberico suckling pig shoulder, Grilled hispi, baked apple	50
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