

FOR THE TABLE

"Pochon" Bread sourdough, butter 605 kcal	5
Nocellara Olives (vg) 176 kcal	5.5
Crab California Roll Tempura crunch, togarashi spice 158 kcal	12
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar 112 kcal	22
Oscietra Caviar 50g blinis, chives & crème fraîche 365 kcal	95

TO SHARE

Fruit De Mer Platter (for 2) 8 oysters, 8 crevettes, potted cornish crab spicy salmon tartare, toasted brioche, crispy wonton sriracha mayo & shallot vinegar 881 kcal add ½ lobster for £30 1542 kcal	35pp
Whole Wood Roasted Lobster (for 2) miso, garlic & lime herb butter, lobster mac & cheese, gem leaf salad 2029 kcal	49pp
Chateaubriand (for 2) 21-day salt aged beef, truffle mash potatoes & Bordelaise sauce 3093 kcal	48pp
Porterhouse Steak (for 2) 40 day salt aged fillet & sirloin on the bone, fries, kale Caesar, peppercorn sauce. 900g 3993 kcal	58pp

CLUB D&D

STARTERS

Leek & Potato Velouté (vg) sourdough croutons, lovage & parsley salsa Verde 410 kcal	9	Burrata (v) truffle dressing, wild mushroom toast, early harvest olive oil 778 kcal	15
Whipped Vegan Feta (vg) marinated beetroots, candied pecans, sourdough croutons 562 kcal	11	Spicy Salmon salmon tartare, chilli garlic ponzu, avocado, crème fraiche & crispy wonton 452 kcal	16
Cornish Crab Salad toasted brioche, apple, grapefruit & radish 305 kcal	17	Crevettes Bouquet served on ice, Sriracha mayonnaise 551 kcal	13
Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 543 kcal	16	Seared Beef Tataki Truffled citrus soy, seaweed salad, artichoke chips 342 kcal	15



MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 397 kcal	18	Truffle & Burrata Ravioli (v) wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 530 kcal	23
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce 603 kcal	27	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 494 kcal	26
Baked Atlantic Cod Mornay spinach & roast garlic, tomato, olive & feta crumble 613 kcal	29	Butter Roasted Chicken Breast Truffle mash, Bourguignon sauce 623 kcal	28
Ribeye Steak 42-day dry aged grass-fed, roasted shallot 1077 kcal	39	Rump Steak Au Poivre grass-fed beef, peppercorn sauce 958 kcal	32



SAUCES

Grain Mustard 274 kcal		Bearnaise 221 kcal		Peppercorn 304 kcal		Bordelaise 232 kcal	3
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BLUEBIRD CLASSICS

Crispy Duck Salad kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1030 kcal	18
Tandoori King Prawn Masala fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1210 kcal	26
Bluebird Angus Burger double dry aged Angus patty, kimchee, garlic mayo & smoked cheese 888 kcal	16

SIDES

Fries (vg) 605 kcal	6
Heritage carrots (vg) 315 kcal honey & five spice, toasted cashew nuts	6
Gem Leaf Salad (v) 85 kcal parmesan, croutons & Champagne vinegar	6
Hispi Cabbage 275 kcal smoked bacon, sage butter	7
Truffle Mash Potatoes (v) 462 kcal black truffle & 36-month Parmesan	8

Planning an event or celebration?

Scan below for further information



