# BLUEBIRD (Y <br> CHELSEA <br> $$
\text { £ } 60 \text { THREE COURSES }
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## Starters

Leek, Potato \& Lovage Velouté (Vg) sourdough croutons, lovage \& parsley salsa Verde 410 Kcal

Spicy Salmon Tartare
chilli \& garlic Ponzu, avocado, crème fraiche \& crispy wonton 452 Kcal
Whipped Vegan Feta
marinated beetroots, candied pecans, sourdough croutons 562 Kcal

## Mains

Roasted Heritage Carrot (Vg)
chickpea \& tahini dressing, pine nuts brittle, dill \& sisho oil 397 Kcal
Miso Marinated Loch Duart Salmon
soy \& lemongrass master stock, edamame, carrot \& shimeji mushrooms 494 Kcal


Butter Roasted Chicken Breast
truffle mash, Bourguignon sauce 623 Kcal

## Sharing Sides

Chef Selection of Sides (V) 350 Kcal

Desserts<br>Vanilla Crème Brulée ( V ) fresh blackberry, blackberry coulis \& mint 712 Kcal

Warm Chocolate Cake<br>vanilla ice cream 720 Kcal

## Sorbet (Vg) $37-54 \mathrm{Kcal}$

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.
Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.
Adults need around 2000 kcal a day. $13.5 \%$ service charge will be added to your bill. Prices include VAT.

