



COCKTAILS

Aperol Spritz <i>Aperol, prosecco, fever-tree soda</i>	14
Mojito <i>Havana 3yo, lime, sugar, fever-tree soda</i>	14
Negroni <i>Tanqueray gin, Belsazar red vermouth, Campari</i>	14
Margarita <i>Olmeqa tequila, Cointreau, lime</i>	14
Pornstar Martini <i>Ketel one vodka, passion fruit liqueur, passion fruit juice, passion fruit purée, prosecco</i>	15.5



SMALL PLATES

Nocellara Olives (vg) 176 kcal	5.5	Smoked Almonds (vg) 558 kcal	4.5
"Pochon" Bread <i>sourdough, butter 605 kcal</i>	5	Truffle Arancini (v) <i>garlic aioli 1097 kcal</i>	9
Leek & Potato Velouté (v) <i>sourdough croutons, lovage & parsley salsa verde 410 kcal</i>	9	Crevettes Bouquet <i>served on ice, Sriracha mayonnaise 500 kcal</i>	13
Hummus, Grilled Flat Bread (v) <i>heritage breakfast radish, chilli oil & garlic butter 597 kcal</i>	9	Crab California Roll <i>tempura crunch, togarashi spice 161 kcal</i>	12

SALADS

Burrata (v) <i>truffle dressing, wild mushroom sourdough toast, early harvest olive oil 778 kcal</i>	15	Spicy Salmon Tartare <i>chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton 452 kcal</i>	16
Crispy Duck Salad <i>kohlrabi, bok choy, mint, nam jim dressing roasted peanuts 1030 kcal</i>	18	Caesar Salad <i>baby gem, Parmesan, anchovies, croutons 909kcal add chicken 1073 kcal – extra 5</i>	12

BLUEBIRD CLASSICS & MAINS

Tandoori King Prawn Masala <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1359 kcal</i>	26	Bluebird Angus Burger <i>double dry aged Angus patty, kimchi,, garlic mayo & smoked cheese 888 kcal</i>	16
Beer Battered Haddock <i>chips & minted peas, tartar sauce 1508 kcal</i>	18	Chilli, Garlic & Coconut Prawns <i>grilled focaccia & burnt lemon 643 kcal</i>	19
Rump Steak Au Poive <i>aged rump, fries, peppercorn sauce 1075 kcal</i>	28	Whole Grilled Baby Chicken <i>miso butter & hot sauce, grilled lime 1130 kcal</i>	23
Aged Beef & Mushroom Ragù <i>48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta 1201 kcal</i>	32	Truffle & Burrata Ravioli (v) <i>wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 1305 kcal</i>	23

SIDES

Fries (vg) <i>605 kcal</i>	6	Hispi Cabbage 275 kcal <i>smoked bacon, sage butter</i>	7
Gem Leaf Salad (v) 85 kcal <i>Parmesan, croutons & Champagne vinegar</i>	6	Truffle Mash Potatoes (v) 492 kcal <i>black truffle & 36-month Parmesan</i>	8

NO ALCOHOL

Fresh Orange Juice <i>234 kcal</i>	5.5
ABC Ginger <i>apple, beetroot, carrot, ginger 389 kcal</i>	6.5
Passion Good <i>passion fruit, apple, ginger 271 kcal</i>	7
Clean & Green <i>cucumber, kale, apple, lemon 194 kcal</i>	7
Rosalina <i>passion fruit juice, raspberries, redcurrant, rose syrup, soda 35 kcal</i>	8.5
Apple & Elderflower Spritzer <i>apple juice, cucumber, elderflower cordial, soda 21 kcal</i>	8.5



BRUNCH (UNTIL 4PM)

Eggs Benedict 784 kcal	13.5
Eggs Florentine (v) 661 kcal	14
Eggs Royale 775 kcal	15.5
Smashed Avocado & Corn Tostada (vg) <i>Habanero hot sauce, sour cream, taco & aged cheese 792 kcal</i>	17

Planning an event or celebration?
Scan below for further information





SPARKLING

	125ML	BTL/MAG
Prosecco, N.V, Le Dolci Colline, Italy	9	45
Chandon Brut, N.V, Mendoza, Argentina		65
Nyetimber Classic Cuvée, N.V, Sussex, England	14	75/150
Nyetimber Rosé, N.V, Sussex, England	17	92
Lanson Brut Père et Fils, N.V, Champagne, France	13.5	74
Lanson Brut Rosé, N.V, Champagne, France	16.5	98
Laurent Perrier Rosé, N.V, Champagne, France		170
2013 Dom Pérignon, Champagne, France		335

WHITE

	175ML	BOTTLE
D&D Premiere Ballerine, 2022, Gascony, France <i>citrus on the nose, notes of apricot, peach & honeysuckle</i>	8	30
Pinot Grigio Mestri Vernacoli, 2022, Trentino, Italy <i>lightly honeyed nose with floral, peachy notes</i>	10	36
Verdejo Arindo, 2021, Castilla y Leon, Spain <i>crisp & unoaked, fragrant with pineapples, pear & mango</i>	11	40
Satyr Sauvignon Blanc, 2023, Marlborough, New Zealand <i>full & plentiful, fresh acidity, pear & apple with a mineral finish</i>	12	44
Albariño Lembranzas, 2022, Rias Baixas, Spain <i>aromatic, zesty nose with notes of apple, lime & white flower</i>		48
Chablis Domaine De La Motte, 2022, France <i>light & crisp with great minerality, fresh green apple</i>		65

COCKTAILS

Espresso Martini | 15.5
Ketel One vodka, Tia Maria, coffee, vanilla syrup

Negroni | 14
Tanqueray gin, Belsazar red vermouth, Campari

Pornstar Martini | 15.5
Ketel one vodka, passion fruit liqueur, passion fruit juice, passion fruit purée, prosecco

BEER & CIDER

Peroni	7
Peroni (Gluten Free)	7
Peroni 0% (Alcohol Free)	7
Asahi	7
London Meantime Pale Ale	7
Big Drop Citra IPA 0.5% 72 kcal	7
Aspall Draught Cider	7

BLUSH

	175ML	BOTTLE
Pierre Papa, Rose, 2022, Languedoc, France <i>fresh, floral & citrus palate with a zesty finish</i>	10	35
Mirabeau Azure, 2022, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i>	12	50
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i>		60
Mirabeau La Reserve, 2020, Côtes De Provence, France <i>beautiful acidity across the palate & a slightly smoky finish with notes of dried apricot</i>		90

RED

	175ML	BOTTLE
Cuvee Jean-Paul Rouge, 2021, Gascony, France <i>ripe red summer berries, plums & damsons</i>	8	30
Cuvee 11 Merlot, 2022, Languedoc, France <i>smooth, notes of blueberries & a persistent finish</i>	10	36
Old Bush Vine Grenache, Yalumba, 2016, Barossa, Australia <i>red & blue fruits, powdery tannins</i>	11	42
Cabernet Sauvignon 'Man with Ax', 2022, California, U.S.A <i>ripe blackcurrant & wild berry fruit on the nose, sweet vanilla oak</i>		43
Malbec, Deande, 2022, Mendoza, Argentina <i>ripe berries & spice, weighty with soft & gentle tannins</i>	14	52
Pinot Noir, Cave de Turckheim, 2022, Alsace, France <i>red plum compote & an earthy, bracken-like quality</i>		55

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.