

FOR THE TABLE

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

STARTERS

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



MAINS

Violina Squash & Vegan Cheese Pithivier (vg) 18 <i>chickpea & tahini dressing, pine nuts brittle, dill & shiso oil</i> 397 kcal	18	Truffle & Burrata Ravioli (v) <i>wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs</i> 530 kcal	23
Dry Aged Old Spot Pork Chop <i>apple ketchup, Pommery mustard sauce</i> 603 kcal	27	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot, shimeji mushrooms</i> 494 kcal	26
Baked Cod Mornay <i>spinach & roast garlic, tomato, olive & feta crumble</i> 615 kcal	36	Butter Roasted Chicken Breast <i>truffle mash, Bourguignon sauce</i> 656 kcal	28
Ribeye Steak <i>42-day dry aged grass-fed, roasted shallot</i> 1077 kcal	39	Aged Beef & Mushroom Ragù <i>48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta</i> 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 <i>kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i> 1030 kcal	18
Tandoori King Prawn Masala <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i> 1210 kcal	26
Bluebird Angus Burger <i>double dry aged Angus patty, kimchee, garlic mayo & smoked cheese</i> 888 kcal	16

SIDES

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

Planning an event or celebration?

Scan below for further information



