



## SMALL PLATES

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



## SALADS

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

## BLUEBIRD CLASSIC & MAINS

Tandoori King Prawn Masala fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1359 kcal	26	Bluebird Angus Burger double dry aged Angus patty, kimchi, garlic mayo & smoked cheese 888 kcal	16
Beer Battered Haddock chips & minted peas, tartar sauce 1508 kcal	18	Chilli, Garlic & Coconut Prawns grilled focaccia & burnt lemon 643 kcal	19
Rump Steak Au Poivre aged rump, fries, peppercorn sauce 1075 kcal	32	Whole Grilled Baby Chicken miso butter & hot sauce, grilled lime 1130 kcal	23
Aged Beef & Mushroom Ragù 48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta 1201 kcal	20	Delica Pumpkin Tortellini Thai pumpkin velouté, aged Pecorino, rosa sage & hazelnut butter 792 kcal	25

## SIDES

Fries (vg) 605 kcal	6	Hispi Cabbage 275 kcal smoked bacon, sage butter	7
Gem Leaf Salad (v) 85 kcal Parmesan, croutons & Champagne vinegar	6	Truffle Mash Potatoes (v) 491 kcal black truffle & 36-month Parmesan	8



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.

