



## SMALL PLATES

Nocellara Olives (vg) 176 kcal	4.5	Smoked Almonds (vg) 558 kcal	4.5
"Pochon" Bread sourdough & butter 597 kcal	5	Truffle Arancini (v) garli aioli 1097 kcal	9
English Sweet Corn Velouté (v) sweetcorn, chilli & croutons 227 kcal	9	Crevettes Bouquet served on ice, sriracha mayonnaise 531 kcal	13
Hummus, Grilled Flat Bread (vg) heritage breakfast radish, chilli oil 597 kcal	9	Crab California Roll tempura crunch, tobiko, togarashi spice 161 kcal	16

## BRUNCH (UNTIL 4PM)

Eggs Benedict 784 kcal	13.5	Smashed Avocado & Corn Tostada (v) Habanero hot sauce, sour cream, egg, taco & aged cheese 798 kcal	17
Eggs Florentine (v) 661 kcal	14		
Eggs Royale 775 kcal	15.5		



## SALADS

Crispy Duck Salad kohlrabi, Bok choy, mint, chilli jam dressing peanuts 1030 kcal	18	Spicy Salmon Tartare chilli garlic ponzu, avocado, cucumber, crème fraiche & crispy wonton 452 kcal	16
Burrata (v) peaches, raspberry, mint, vanilla olive oil, sourdough melba toast 474 kcal	16	Caesar Salad baby gem, Parmesan, anchovies, croutons 909 kcal add chicken 1073 kcal – extra 5	12



## BLUEBIRD CLASSICS & MAINS

Tandoori King Prawn Masala fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1210 kcal	26	Bluebird Angus Burger baby gem lettuce, red onion, cheese, pickles, house sauce 888 kcal	16
Beer Battered Haddock chips & minted peas, tartar sauce 1387 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, rose sage & hazelnut butter 792 kcal	25

## SIDES

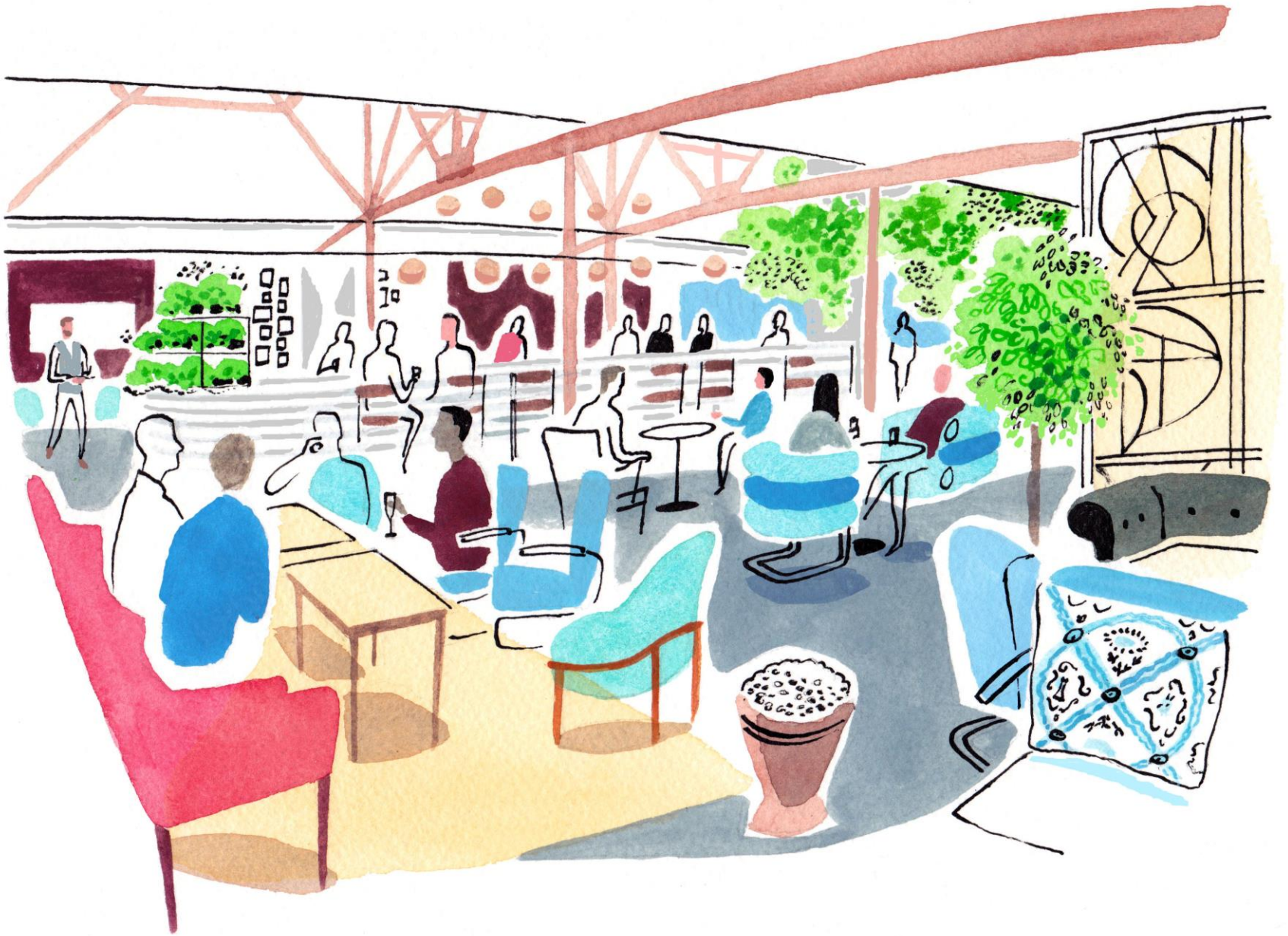
Fries (vg)	6
Hispi Cabbage 275 kcal smoked bacon, sage butter	7
Gem Leaf Salad (v) 85 kcal Parmesan, croutons & Champagne vinegar	6
Truffle Mash Potatoes (v) 492 kcal Parmesan, croutons & Champagne vinegar black truffle & 36-month Parmesan	8

## DESSERTS

Summer Berry Cheesecake (v) 9 Summer berry compote, whipped vanilla cream cheese, mulled berry compote, ginger biscuit base 655 kcal	9	Sticky Toffee Pudding (v) 9 dates & cola sponge, salted toffee sauce 783 kcal	9
Macarons (v) three pieces 152 kcal	4	Vanilla Crème Brûlé (v) 9 fresh blackberry, blackberry coulis & mint 775 kcal	9
Selection Sorbets (vg) 63 kcal	2.5	per scoop	

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.



WEEK MENU

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