

FOR THE TABLE

"Pochon" Bread sourdough, butter 605 kcal	5
Nocellara Olives (vg) 176 kcal	5.5
Spicy Salmon Maki avocado, shiso & Japanese mayo 542 kcal	12
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar 112 kcal	22
Oscietra Caviar 50g blinis, chives & crème fraîche 365 kcal	95

TO SHARE

Fruit De Mer Platter (for 2) 6 oysters, 6 sashimi seared tuna, yuzu soy dressing, 6 crab California roll, 6 spicy salmon maki, jalapeno miso, Sriracha mayo & shallot vinegar 1602 kcal add 1/2 lobster for £30 2052 kcal	35pp
Roast Cambrian Lamb Rack slow cooked shoulder, shepards pie & minted lamb jus 2502 kcal	38 pp
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, classic Caesar, peppercorn sauce. 900g 3993 kcal	58pp

STARTERS

Sweetcorn Velouté sesame prawn & crab toast, black garlic, Amalfi lemon 496 kcal	14	Burrata (v) peaches, raspberry, mint, vanilla olive oil, sourdough melba toast 474 kcal	16
Cauliflower Salad (vg) cauliflower & lemon puree, vegan parmesan, black olive, dill & smoked almonds 458 kcal	12	Spicy Salmon Tartare chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton 452 kcal	16
Crab California Roll tempura crunch, togarashi spice 161 kcal	16	Seared Tuna Sashimi jalapeno miso, salted cucumber, avocado, yuzu soy dressing 208 kcal	18
Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 543 kcal	18	Seared Beef Tataki truffled citrus soy, seaweed salad, artichoke chips 342 kcal	17



MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 397 kcal	18	Delica Pumpkin Tortellini Thai pumpkin velouté, aged Pecorino, rosa sage & hazelnut butter 792 kcal	25
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce 603 kcal	29	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 494 kcal	30
Grilled Monkfish Tail wrapped in Jamon cime di rapa, white asparagus & lobster velouté 439 kcal	38	Herb & Butter Roasted Chicken baked garlic pommes puree, English peas & morels 2531 kcal	32
Ribeye Steak 42-day dry aged grass-fed, roasted shallot 1077 kcal	39	Aged Beef & Mushroom Ragù 48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta 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 kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1030 kcal	18
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, pickles, house sauce 888 kcal	16

SIDES

Fries (vg) 605 kcal	6
Purple Sprouting Broccoli (v) 254 kcal garlic & lemon, feta, yoghurt & smoked almonds	8
Gem Leaf Salad (v) 85 kcal Parmesan, croutons & champagne vinegar	6
Hispi Cabbage 275 kcal smoked bacon, sage butter	7
Truffle Mash Potatoes (v) 462 kcal black truffle & 36-month Parmesan	8

Planning an event or celebration?

Scan below for further information



