



FOR THE TABLE

"Pochon" Bread <i>sourdough & butter</i> 597 kcal	5
Nocellara Olives (vg) <i>176 kcal</i>	5.5
Spicy Salmon Maki <i>avocado, shiso & Japanese mayo</i> 542 kcal	12
Rock Oyster 1/2 Dozen <i>shallots & Cabernet Sauvignon vinegar</i> 118 kcal	22
Fruit De Mer Platter (for 2) <i>6 oysters, 6 spicy salmon maki, 6 crevettes & dressed Cromer crab, Sriracha mayo, shallot vinegar & sourdough</i> 1669 kcal	30pp

BRUNCH

Pain Perdu Peach Melba <i>whipped vanilla crème fraîche, peach, raspberry & mint</i> 1089 kcal	16	Truffled Croque Monsieur <i>Gruyere cheese, honey roasted ham, Dijon mustard & fresh autumn truffle</i> 699 kcal	18
Benedict, Florentine, or Royale <i>two poached eggs, toasted English muffin, hollandaise</i> 784 kcal / 661 kcal / 775 kcal	13.5 / 14 / 15.5	Avocado & Poached egg (v) <i>habanero hot sauce, sour cream, taco & aged cheese</i> 798 kcal	17

SIDES

Fries (vg) 605 kcal	6
Caesar Salad <i>baby gem, Parmesan, anchovies, croutons</i> 586 kcal	8
Purple Sprouting Broccoli (v) <i>garlic & lemon, feta, yoghurt & smoked almonds</i> 254 kcal	8
Truffle Mash Potatoes (v) <i>black truffle & 36-month Parmesan</i> 492 kcal	8
Hispi Cabbage <i>smoked bacon, sage butter</i> 283 kcal	7

SUNDAY ROAST 12PM

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Belly <i>apple sauce</i> 1789 kcal	26
62-day Aged Hereford Beef Rump <i>horseradish</i> 1580 kcal	32
Roast Lamb (for 2) <i>best ends, shoulder, slow-cooked Shepherd's pie, mint & rosemary sauce</i> 1531 kcal	38pp

STARTERS

English Sweet Corn Velouté (v) <i>sweetcorn, chilli & croutons</i> 227 kcal	9	Crispy Duck Salad <i>Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i> 1030 kcal	18
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i> 618 kcal	12	Crevettes Bouquet <i>served on ice, sriracha mayonnaise</i> 531 kcal	13
Burrata (v) <i>peaches, raspberry, mint, vanilla olive oil, sourdough melba toast</i> 474 kcal	16	Dressed Cromer Crab <i>served on ice, aioli, sourdough</i> 240 kcal	16

DESSERTS

Vanilla Crème Brûlée (v) <i>fresh blackberry, blackberry coulis & mint</i> 712 kcal	9
Summer Berry Cheesecake (v) <i>whipped vanilla cream cheese, mulled berry compote, ginger biscuit base</i> 806 kcal	9
Black Forrest Mousse (v) <i>72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut</i> 781 kcal	9
Bluebird Cheese Board (v) <i>Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers</i> 672 kcal	16
Ice Cream (v) & Selection Sorbet (vg) <i>3 per scoop</i> 20-100 kcal	daily options

MAINS

Roasted Heritage Carrot (vg) <i>chickpea & tahini dressing, pine nut brittle, dill & shiso oil</i> 397 kcal	18	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot shimeji mushrooms</i> 529 kcal	30
Delica Pumpkin Tortellini <i>Thai pumpkin velouté, Parmesan, sage & hazelnut butter</i> 792 kcal	25	Bluebird Blue Cheese Burger <i>baby gem lettuce, red onion, pickles, Stilton cheese, house sauce</i> 888 kcal	17
Butter Roasted Chicken Breast <i>truffle pommes puree, English peas & morels</i> 1243 kcal	32	Ribeye Steak <i>42-day dry aged grass-fed</i> 1077 kcal add sauce – extra 3 <i>Bearnaise</i> 221 kcal <i>peppercorn</i> 304 kcal	39



