

BLUEBIRD

CHELSEA



£ 60 THREE COURSES

Starters

Chilled Summer Carrot Soup (vg)
toasted hazelnuts, green olives & grapefruit 385 kcal

Seared Salmon Sashimi
yuzu ponzu, radish salad & wasabi 204 kcal

Ham & Melon
feta, Prosciutto ham, Cantaloupe melon, aged balsamic & mint 405 kcal



Mains

Charred Sprouted Broccoli (vg)
smoked aubergine, chickpea & tahini dressing 738 kcal

Miso Marinated Loch Duart Salmon
soy & lemongrass master stock, edamame, carrot & shimeji mushrooms 493 kcal

Herb Butter Roasted Chicken
peas & leek emulsion, truffle jus 813 kcal

Sharing Sides

Chef Selection of Sides (vg) 350 kcal



Desserts

Vanilla Crème Brulée (v)
fresh strawberries, strawberry coulis & mint 761 kcal

Summer Berry Cheesecake
ginger biscuit & mint 776 kcal

Sorbet (vg) 37-54 kcal

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.

