



## FOR THE TABLE

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

## BRUNCH

French Toast Peach Melba <i>whipped vanilla crème fraîche, peach, raspberry &amp; mint</i> 1089 kcal	16	Truffled Croque Monsieur <i>Gruyere cheese, honey roasted ham, Dijon mustard &amp; 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 &amp; 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 &amp; lemon, feta, yoghurt &amp; smoked almonds</i> 254 kcal	8
Truffle Mash Potatoes (v) <i>black truffle &amp; 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 &amp; rosemary sauce</i> 1531 kcal	38 pp

## STARTERS

English Sweet Corn Velouté (v) <i>sweetcorn, chilli &amp; 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 &amp; radicchio, toasted seeds, carrot, orange &amp; 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 &amp; 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 &amp; 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 &amp; 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 &amp; tahini dressing, pine nut brittle, dill &amp; shiso oil</i> 397 kcal	18	Miso Marinated Loch Duart Salmon <i>soy &amp; lemongrass master stock, edamame, carrot shimeji mushrooms</i> 529 kcal	30
Burrata Summer Truffle Ravioli <i>burrata, wild broccoli, chilli, lemon, garlic</i> 792 kcal	25	Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese, house sauce</i> 888 kcal	17
Butter Roasted Chicken Breast <i>truffle pommes puree, English peas &amp; 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



