

FOR THE TABLE

Tortano Crown Sourdough Bread (v) salted butter 605 kcal	7
Nocellara Olives (vg) 220 kcal	6
Invisible Soup – A donation to Friends of the Elderly's Winter Appeal	1
Spicy Salmon Maki avocado, shiso & Japanese mayo 562 kcal	12
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar 118 kcal	27
Oscietra Caviar 50g blinis, chives & crème fraîche 364 kcal	100

STARTERS

Cauliflower & Aged Cheddar Velouté with Wild Garlic Pesto (v) whipped goat curd toast with Amalfi lemon 641 kcal	14	Burrata (v) tomato on toast, Early Harvest Olive Oil and Balsamic 785 kcal	16
Bluebird Chopped Salad (vg) kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing 608 kcal	12	Spicy Salmon Tartare chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton 368 kcal	16
Crab California Roll tempura crunch, tobiko, togarashi spice 482 kcal	18	Seared Tuna Sashimi jalapeño miso, salted cucumber, yuzu soy dressing 200 kcal	18
Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 503 kcal	18	Honey Roast Duck Tataki (h) truffle citrus soy, seaweed salad, artichoke crisps 365 kcal	18

BLUEBIRD CLASSICS

Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1030 kcal	18
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1249 kcal	29
Pumpkin, Spinach & Chickpea Masala (v) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1084 kcal	26
Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & Bearnaise 1057 kcal	18

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, jalapeño miso & shallot vinegar 1289 kcal add smoked salmon with brown bread & butter for £14 605 kcal	35pp
Cote de Boeuf (for 2) 800g rib on the bone, fries, peppercorn sauce 3185 kcal	43pp
Chateaubriand (for 2) 21-day salt aged beef, truffle mash potatoes & Bordelaise sauce 3838 kcal	48pp
Porterhouse Steak (for 2) 40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce 1000g 3367 kcal	58pp



MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 897 kcal	18	Fresh Potato Gnocchi with Burrata(v) wild broccoli, roast garlic, chilli & lemon butter sauce toasted Parmesan breadcrumbs 863 kcal	26
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce 1071 kcal	29	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, Shimeji mushrooms 529 kcal	30
Baked Hake Mornay confit baby tomatoes, green olive & Parmesan breadcrumbs 759 kcal	34	Panko Breaded Chicken & Sausage chicken goujons, Balmoral sausage, celeriac, red wine & butter sauce 1091 kcal	32
Today's Special ask server for details		12 oz Ribeye Steak 42-day dry aged grass-fed beef, roasted bone marrow with shallot & parsley salad 1393 kcal	42



SIDES 8

Fries (vg) 605 kcal
Spinach "Carbonara" 308 kcal smoked bacon, Parmesan and egg yolk
Gem Leaf Salad (vg) 168kcal baby gem, croutons, Champagne vinegar dressing
Grilled Hispi Cabbage 360 kcal Caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs
Truffle Mash Potatoes (v) 492 kcal black truffle & 36-month aged Parmesan

SAUCES

Grain Mustard 274 kcal		Bearnaise 221 kcal		Peppercorn 304 kcal		Bordelaise 232 kcal	3
------------------------	--	--------------------	--	---------------------	--	---------------------	---

Planning an event or celebration?

Scan below for further information



