



Starters

Bluebird Chopped Salad (vg)

kale, fennel, radish & radicchio, toasted seeds,
carrot, orange & ginger dressing 562 kcal

Burrata (v)

tomatoes, balsamic & early harvest olive oil 713 kcal

Dressed Cornish Crab with toast

toasted sourdough, apple & radish 305 kcal

Spicy Salmon

chilli & garlic ponzu, avocado, crème fraiche & crispy wonton 446 kcal

Honey Duck Tataki

truffle citrus soy, seaweed salad, artichoke chips 342 kcal



Mains

Truffle & Burrata Gnocchi(v)

wild broccoli, roast garlic, chilli & lemon butter sauce,
toasted Parmesan breadcrumbs 530 kcal

Miso Marinated Loch Duart Salmon

soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 494 kcal

Beef Wellington

roast garlic mash & truffled jus (£15 Supplement) 1531 kcal

Butter Roasted Chicken Breast

whipped garlic potatoes, Bourguignon sauce 813 kcal

Ribeye Steak

42-day dry aged grass-fed served with Peppercorn sauce 1079 kcal

Sharing Sides – Chef's Selection of Sides (v)

Desserts

Vanilla Crème Brûlée (v)

fresh berries, berries coulis & mint 712 kcal

Warm Chocolate Cake

vanilla ice cream 720 kcal

British Cheese Board (v)

grapes, celery, quince membrillo & crackers 723 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. 15% service charge will be added to your bill. Prices include VAT.