

FOR THE TABLE

Tortano Crown Sourdough Bread (v) salted butter	7
Nocellara Olives (vg)	6
Invisible Chips – A donation to Hospitality Action Charity	1
Spicy Salmon Maki avocado, shiso & Japanese mayo	13
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar	27
Oscietra Caviar 50g blinis, chives & crème fraîche	100

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

STARTERS

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



MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil	18	Fresh Potato Gnocchi with Burrata(v) wild broccoli, roast garlic, chilli & lemon butter sauce toasted Parmesan breadcrumbs	26
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce	29	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, Shimeji mushrooms	30
Baked Hake Mornay confit baby tomatoes, green olive & Parmesan breadcrumbs	34	Grilled Baby Chicken morel mushrooms & wild garlic, roast chicken jus	30
Today's Special ask server for details	Daily Market Price	12 oz Ribeye Steak 42-day dry aged grass-fed beef, roasted bone marrow with shallot & parsley salad	42



SAUCES

Grain Mustard | Bearnaise | Peppercorn | Bordelaise 4

BLUEBIRD CLASSICS

Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	19
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	29
Pumpkin, Spinach & Chickpea Masala (v) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	26
Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & Bearnaise	19

SIDES 8

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

Planning an event or celebration?

Scan below for further information



