



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 Oyster 1/2 Dozen shallots & Cabernet Sauvignon vinegar	26
Fruit De Mer Platter (for 2) 6 oysters, 6 spicy salmon maki, 6 crevettes & dressed Cromer crab, Sriracha mayo, shallot vinegar & sourdough	35pp

SIDES

Fries (vg)	7
Gem Leaf Salad croutons, champagne vinegar dressing	8
Spinach “Carbonara” smoked bacon, parmesan and egg yolk	8
Truffle Mash Potatoes (v) black truffle & 36-month Parmesan	9
Grilled Hispi Cabbage Caesar dressing, crispy onions, red chilli and parmesan breadcrumbs	8



Add bottomless bubbles for £29

BRUNCH

French Toast whipped vanilla crème fraîche, raspberry & mint	14	Truffled Croque Monsieur Gruyere cheese, honey roasted ham, Dijon mustard & fresh truffle	18
Benedict, Florentine, or Royale two poached eggs, toasted English muffin, hollandaise	15	Avocado & Poached eggs (v) habanero hot sauce, sour cream, cornbread & aged cheese	18
Crab California Roll tempura crunch, tobiko, togarashi spice	18	Fried Chicken Sandwich Buffalo hot sauce, American cheese, iceberg & pickles	17

STARTERS

Cauliflower & Aged Cheddar Velouté With Wild Garlic Pesto (v) whipped goat curd toast with Amalfi lemon	14	Crispy Duck Salad (h) Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	19
Bluebird Chopped Salad (vg) kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing	12	Crevettes Bouquet served on ice, sriracha mayonnaise	13
Burrata (v) tomato on toast, early harvest olive oil and Balsamic	16	Dressed Cornish Crab served on ice, aioli, sourdough	18



MAINS

Roasted Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil	18	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot shimeji mushrooms	30
Fresh Potato Gnocchi with Burrata With broccoli, roast garlic, chilly & lemon butter sauce	26	Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, Maple bacon, American cheese, house sauce & bearnaise	19
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	29	12 oz Ribeye Steak 42-day dry aged grass-fed beef, roasted bone marrow with shallot & parsley salad	42

MIRABEAU

THE SPIRIT OF ROSÉ

Mirabeau Azure
bottle £62 | glass £14

Mirabeau Etoile
bottle £70 | glass £17

Mirabeau La Reserve
bottle £100 | glass £20

Mirabeau Pure 3L
Jeroboam £210

Mirabeau Dry Rose Gin
£14

Mirabeau Rose Spritz
£45

DESSERTS

Vanilla Crème Bruleé (v) fresh blackberry, blackberry coulis & mint	10
Monkey Bread – To Share (v) cinnamon baked bread, salted pecan caramel, vanilla ice cream	20
Black Forrest Mousse (v) 72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut	10
Bluebird Cheese Board (v) Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers	18
Ice Cream (v) & Selection Sorbet (vg) 3 per scoop daily options	3

When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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. Calorie information is available on request. 14.5% service charge will be added to your bill. Prices include VAT.

