



BLUEBIRD

WINE & CHAMPAGNE

Sparkling Wine

NV Chandon Brut, <i>Mendoza, Argentina</i>	70
NV Nyetimber Classic Cuvée, <i>Sussex, England</i>	80
NV Nyetimber Rose, <i>Sussex, England</i>	95
NV Nyetimber Classic Cuvée MAGNUM, <i>Sussex, England</i>	160

Champagne

NV Piper Heidsieck Brut, <i>Reims, France</i>	95
NV Charles Heidsieck Rose, <i>Reims, France</i>	110

Laurent Perrier

NV Laurent Perrier La Cuvee Brut, <i>Champagne, France</i>	120
NV Laurent Perrier Rosé, <i>Champagne France</i>	200
NV Laurent Perrier Rosé, <i>Champagne, France</i> MAGNUM	370

White Wine

2023 Pinot Grigio Mastri Vernacoli, <i>Trentino, Italy</i>	45
2023 Chardonnay, Star Crossed, <i>Victoria, Australia</i>	50
2023 Sauvignon Blanc, Satyr, <i>Marlborough, New Zealand</i>	52
2023 Albarino, Valminor, <i>Rias Baixas, Spain</i>	58
2023 Chablis, Domaine de la Motte, <i>Burgundy, France</i>	72
2023 Sancerre, Pré Semelé, <i>Loire, France</i>	75

Red Wine

2023 Merlot, Cuvee 11, <i>Languedoc, France</i>	44
2022 Cabernet Sauvignon, 'Man With Ax' Showdown', <i>California, U.S.A</i>	46
2022 Chianti Colli Fiorentini, Uggiano, <i>Tuscany, Italy</i>	52
2022 Malbec, Deande, <i>Mendoza, Argentina</i>	58
2022 Pinot Noir, Cave de Turckheim, <i>Alsace, France</i>	65
2019 Amarone Della Valpolicella, del Fontadore Montresor, <i>Veneto, Italy</i>	110

Rose Wine

2023 Pierre Papa, Rose, <i>Languedoc, France</i>	40
2022, Azure, Mirabeau, <i>Provence, France</i>	62

Desserts & Fortified Wine

2020 Monbazillac Grangeneuve, <i>Bordeaux, France</i>	45
2020 Sauternes, Ginestet, <i>Bordeaux, France</i>	55

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. 14.5% service charge will be added to your bill. Prices include VAT.



COCKTAILS

Espresso Martini, Vodka, Tia Maria, coffee £15.5

Daiquiri - choose from classic, strawberry or passion fruit Rum, lime, sugar £15

Grapefruit Geisha, Belvedere grapefruit, yuzu liqueur, lemon, grapefruit bitters, soda water £12

Smoked Negroni, Villa Ascenti Gin, Campari infused, cardamom, Aperol £14

French 75, Gin, lemon, sugar, topped prosecco £16

Aperol Spritz, Aperol, soda water, prosecco £14

**choice of maximum 2 per event*

MOCKTAILS £8.50

Rosalina, passion fruit juice, raspberries, redcurrant, rose syrup, soda

Apple & Elderflower Spritzer, apple juice, cucumber, elderflower cordial, soda)

Caleno & Ginger Ale, caleno non-alcoholic distilled spirit, Fever Tree ginger ale, lime

Virgin Mojito, apple juice, lime juice, sugar syrup, mint and soda water

Everleaf Marine Spritzer, Everleaf marine, Fever tree light tonic, olive, sage

**choice of maximum 2 per event*

SOFT DRINKS £4

Coca Cola, Diet Coke, Coke Zero 200ml

Fever-Tree Tonics selection 200ml

Selection of Juices 250ml

BEER £7

Peroni, Italy, 5.1% abv

Peroni Gluten Free, Italy, 5.1% abv

Peroni Libera Alcohol Free, Italy, 0.00% abv

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