



# BLUEBIRD

£ 75 THREE COURSES

## Starters

Burrata (V)

tomatoes, Balsamic & early harvest olive oil 713 kcal

Dressed Cornish Crab with toast

toasted Sourdough, apple & radish 305 kcal

Honey Roast Duck tataki

truffled 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

Baked Hake

sea vegetables and Sauce Jin jaune with keta & herbs 439 kcal

Aged Beef Ribeye

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



## Sharing Sides

Chef Selection of Sides (V) 350 kcal

## Desserts

Vanilla Crème Brulée (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 628 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. 14.5% service charge will be added to your bill. Prices include VAT.