

SEAFOOD	
Spicy Salmon Maki	14
<i>avocado, shiso & Japanese mayo</i>	
Crab California Roll	18
<i>tempura crunch, tobiko, togarashi spice</i>	
Spicy Salmon Tartare	16
<i>chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton</i>	
Rock Oysters 1/2 Dozen	26
<i>shallots & Cabernet Sauvignon vinegar</i>	
Oscietra Caviar 50g	95
<i>blinis, chives & crème fraîche</i>	
Fruit De Mer Platter (for two)	35pp
<i>6 oysters, 6 sashimi seared tuna, yuzu soy dressing, 6 crab California roll, 6 spicy salmon maki, jalapeño miso & shallot vinegar</i>	
	+14
add smoked salmon with brown bread & butter	
BLUEBIRD CLASSICS	
Crispy Duck Salad (h)	20
<i>kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i>	
Railway Mutton Curry (h)	29
<i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	
Pumpkin, Spinach & Chickpea Masala (v)	26
<i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	
Bluebird Cheese & Bacon Burger	19
<i>sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & béarnaise</i>	
Buttermilk Chicken Club Sandwich	18
<i>bacon, lettuce, tomato, hot sauce, pickles & American cheese</i>	
Fish & Chips	24
<i>beer battered cod, pea puree & tartare sauce</i>	
Bluebird Grilled Chicken Caesar Salad	22
<i>gem lettuce, aged Parmesan, sourdough croutons,</i>	



Tortano Crown Sourdough Bread (v)	7
<i>salted butter</i>	

STARTERS	
Bluebird Chopped Salad (vg)	12
<i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i>	
Steak Tartare	18
<i>slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese</i>	
Chilled Carrot & Coconut Velouté (vg)	14
<i>Grapefruit, olives, hazelnut lemon</i>	
Burrata (v)	16
<i>tomato on toast, early harvest olive oil and balsamic</i>	

SEASONAL STARTERS	
Seared Beef Sirloin (h)	18
<i>truffle citrus soy, seaweed salad, artichoke crisps</i>	
Scottish Smoked Salmon	18
<i>sour cream, capers, brown bread & butter</i>	

WEEKEND BRUNCH	
Add Bottomless Bubbles For £29	
French Toast	14
<i>whipped vanilla crème fraîche, raspberry & mint</i>	
Benedict, Florentine, or Royale	15
<i>two poached eggs, toasted English muffin, hollandaise</i>	
Crab California Roll	18
<i>tempura crunch, tobiko, togarashi spice</i>	
Truffled Croque Monsieur	18
<i>Gruyere cheese, honey roasted ham, Dijon mustard & fresh truffle</i>	
Avocado & Poached eggs (v)	18
<i>habanero hot sauce, sour cream, cornbread & aged cheese</i>	
Fried Chicken Sandwich	17
<i>buffalo hot sauce, American cheese, iceberg & pickles</i>	

Nocellara Olives (vg)	6
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MAINS	
Roast Heritage Carrot (vg)	18
<i>chickpea & tahini dressing, pine nuts brittle, dill & shiso oil</i>	
Dry Aged Old Spot Pork Chop	29
<i>apple ketchup, pommery mustard sauce</i>	
Baked Hake Mornay	34
<i>confit baby tomatoes, green olive & Parmesan breadcrumbs</i>	
Fresh Potato Gnocchi with Burrata (v)	26
<i>wild broccoli, roast garlic, chilli & lemon butter sauce</i>	
<i>toasted Parmesan breadcrumbs</i>	

SEASONAL MAINS	
Beef Cheek & Oxtail Pie	32
<i>Cumberland sauce</i>	
Grilled Baby Chicken	30
<i>girolles mushrooms & sweetcorn, roast chicken jus</i>	

SUNDAY ROAST	
<i>All served with Yorkshire pudding, roasties, seasonal vegetables & gravy</i>	
Gloucester Old Spot Pork Rack	
<i>apple sauce</i>	
	28
Dry Aged Hereford Rolled Rib of Beef (h)	
<i>horseradish</i>	
	34
Herb Roast Chicken(h)	
<i>with stuffing</i>	
	28
Vegetarian Roast	
<i>cauliflower cheese, vegetarian gravy</i>	
	28

GRILL	
Steak & Chips	34
<i>sauce au poivre, skinny fries & salad</i>	
12 oz Ribeye Steak	42
<i>42-day dry aged grass-fed beef, roasted bone marrow stuffed mushroom</i>	
28 oz Cote de Boeuf (for two)	45pp
<i>rib on the bone, fries, peppercorn sauce</i>	
21 oz Chateaubriand (for two)	50pp
<i>21-day salt aged beef, truffle mash potatoes & bordelaise sauce</i>	
35 oz Porterhouse Steak (for two)	60pp
<i>40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce</i>	

SIDES	
Fries (vg)	7
Spinach "Carbonara"	8
<i>smoked bacon, Parmesan and egg yolk</i>	
Gem Leaf Salad (vg)	8
<i>baby gem, croutons, Champagne vinegar dressing</i>	
Grilled Hispi Cabbage	8
<i>caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs</i>	
Truffle Mash Potatoes (v)	9
<i>black truffle & 36-month aged Parmesan</i>	

SIDES	
Grain Mustard, Peppercorn, Bordelaise, Béarnaise	4
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(v) - vegetarian | (vg) - vegan | (h) - Halal | All prices include VAT at the current rate. A discretionary 14.5% service charge will be added to your bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.