



BLUEBIRD

DRINKS LIST

Bluebird is an icon reborn. A striking Art Deco landmark where British Heritage meets modern elegance.

Originally home to the Bluebird Motor Company, our 1920s garage has been transformed into a beloved King's Road dining institution, proudly preserving its rich legacy in British motorsport.

Today, Bluebird is a destination for socialising, drinking, and dining. From the grand brasserie serving British classics, to the vibey cocktail bar and relaxed neighbourhood courtyard, every corner tells a story

Now, that legacy accelerates into the heart of the city. with Bluebird City at South Place Hotel - home to the exclusive Bluebird Club, a refined members' space designed for connection, creativity, and curated experiences.

Rooted in legacy. Racing into the future. Welcome to Bluebird



SIGNATURE COCKTAILS

Follow The Petals 14

*Belvedere Vodka, rose syrup, jasmine tea,
lemon juice, fresh egg white*

Grapefruit Geisha 14

*Belvedere Vodka, Choya yuzu liqueur, grapefruit bitters,
Fever-Tree Soda*

Beauty And Purity 14

*Monkey 47 Gin, Lillet blanc, Rose Liqueur, coconut syrup,
jalapeno, rhubarb bitters*

Smoked Negroni 14

Sipsmith dry Gin, cardamom infused Campari, Aperol

Elegant 15

*No.3 Gin, Luxardo maraschino liqueur, Martini Rubino,
Absinthe, angostura bitters*

Lavender 16

*Flor de Cana 12yo, Havana Maestro, Aperol, Courvoisier V.S.O.P,
agave, grapefruit bitters*

SIGNATURE COCKTAILS

Spicy Ciao 15

Havana Cuban spiced rum, Havana 3yo rum, fresh red chilli, passionfruit puree, Italicus, Supasawa, coriander

King's Road 15

Tanqueray No.10, Malfy Rosa Gin, Aperol, Rhubarb liqueur, lemon juice, sugar syrup, egg white

Sweet Queen 15

Renais gin, thyme infused Chartreuse, agave syrup, lemon juice, raspberries, Fever-Tree Lemonade

Bluebird Legend 16

Singleton 12yo, Fettercairn 12yo, Dalmore 12yo, Tanqueray blackcurrant, lemon juice, orgeat syrup, Cherry Bitters

SW3 17

Casamigos Blanco, El Jimador, rose liqueur, lime juice, rose syrup, cucumber, mint

The Bluebird 15

Ciroc Vodka, Noilly prat blended with honey, orange bitter Luxardo maraschino liqueur, lemon juice, blue curacao syrup

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CLASSIC COCKTAILS

Mai Tai 14

Havana 3yo, lime juice, Cointreau, orgeat

Cosmopolitan 15

Sauvella Vodka, Cointreau Orange Liqueur, cranberry & lime Juice

Pina Colada 15

Brugal 1888 Rum, pineapple juice, coconut syrup

Amaretto Sour 15

Adriatico Amaretto, egg white, lemon juice

New York Sour 15

Maker's Mark Bourbon, lemon juice, egg white, sugar, Red Wine

Daiquiri 15

Havana 7yo, lime juice, Sugar syrup

Lemon Drop 15

Chase Vodka, Cointreau Orange Liqueur, lemon juice

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CLASSIC COCKTAILS

Aperol Spritz	14
Aperol Aperitivo, Prosecco, Fever - Tree Soda Water	
Negroni	14
Tanqueray Gin, Campari, Martini Rubino	
French Martini	16
Ketel One Vodka, pineapple juice, Chambord Raspberry, raspberries	
Mezcal Paloma	17
Lost Explorer Mezcal Espadin, lime juice, grapefruit juice, Fever - Tree soda	
Manhattan	18
Woodford Reserve Straight Bourbon, Noilly Prat, maraschino cherry, orange zest	
Don Julio Margarita	21
Don Julio Blanco, Cointreau Orange Liqueur, lime juice	
French 75 Twist	16
Cygnet Gin, Champagne syrup, Fever-Tree Soda	

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BRITISH WINE

SPARKLING

2022 Figgie Daniel Col Fondo, Sharpham, Devon, Great Britain	65
NV Nyetimber Classic Cuvée, West Sussex, England	80
2019 Hundred Hills, Hillside No.3, Oxfordshire, Great Britain	105
2018 Blanc De Noirs, Roebuck Estates, Sussex, Great Britain	105
NV Louis Pommery Brut, Hampshire, Great Britain	110

WHITE

2023 Bacchus/Chardonnay, Henners, West Sussex, Great Britain	65
2023 Bacchus & Ortega, Natalia Harris, Sussex, Great Britain	80
2023 Pinot Gris, Artelium, Sussex, Great Britain	100

RED

2023 Pinot Noir, Davenport, Sussex, Great Britain	85
2022 Pinot Noir, Danbury, Ridge, Essex, Great Britain	145

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BY THE GLASS

SPARKLING 125ml

2022 Figgie Daniel Col Fondo, Sharpham, Devon, Great Britain	13
NV Nyetimber Classic Cuvée, West Sussex, England	15
NV Louis Pommery Brut, Hampshire, Great Britain	20

WHITE 175ml

2023 Bacchus Chardonnay, Henners, West Sussex, Great Britain	15
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RED

2023 Pinot Noir, Davenport, Sussex, Great Britain	20
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BY THE GLASS

CHAMPAGNE & SPARKLING	125ml
NV Piper Heidsieck Brut, Reims, France	17
NV Nyetimber Classic Cuvée, West Sussex, England	15
2023 Wild Idol Sparkling Wine, 0.00% abv	13
NV Nyetimber Rosé, West Sussex, England	18
NV Charles Heidsieck Rosé, Reims, France	22
NV Laurent Perrier Rosé, Champagne, France	30
2016 Nyetimber Blanc de Blanc, West Sussex, England	20

WHITE	175ml
2023 Sauvignon Blanc, Aquamarine, Marlborough, New zealand	12
2023 Gruner Veltliner, Franz & Friends, Kremstal, Austria	13
2024 Albarino, Valminor, Rias Baixas, Spain	15
2023 Bacchus Chardonnay, Henners, West Sussex, England	16
2023 Chablis, Domaine De La Motte, Burgundy, France	16.5
2019 Riesling Grand Cru 'Brand' Cave de Turckheim, Alsace, France	18

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RED 175ml

2022 Merlot, Cuvee 11, <i>Languedoc, France</i>	12
2023 Chianti Roccialta, Uggiano, <i>Tuscany, Italy</i>	13
2023 Pinot Noir, Cave de Turckheim, <i>Alsace, France</i>	14
2022 Shiraz The 'Crossing', Lone Palm, <i>Barossa Valley, Australia</i>	15
2021 Immortelle, Cotes du Roussillon, <i>France</i>	17

BLUSH

2023 Pierre Papa, Rose, <i>Languedoc, France</i>	12
2023 Azure, Mirabeau, <i>Cotes du Provence, France</i>	14

DESSERT WINE

2020 Monbazillac Grangeneuve, <i>Bordeaux, France</i>	8
2020 Sauternes, Ginestet, <i>Bordeaux, France</i>	13

FORTIFIED WINE

NV Graham's Six Grapes Port, <i>Douro, Portugal</i>	12
NV Graham's Blend No. 5, <i>Douro, Portugal</i>	16

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CHAMPAGNE & SPARKLING

NYETIMBER

NV Nyetimber Classic Cuvée, <i>West Sussex, England</i>	80
NV Nyetimber Rosé, <i>West Sussex, England</i>	95
NV Nyetimber Demi-Sec N.V, <i>West Sussex, England</i>	100
2016 Nyetimber Blanc de Blanc, <i>West Sussex, England</i>	115

HEIDSIECK

NV Piper Heidsieck Brut, <i>Reims, France</i>	95
NV Charles Heidsieck Rosé, <i>Reims, France</i>	120
NV Charles Heidsieck Blanc de Blanc, <i>Reims, France</i>	130

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LAURENT PERRIER

NV Laurent Perrier La Cuvée Brut, <i>Champagne, France</i>	120
NV Laurent Perrier Rosé, <i>Champagne, France</i>	200

BLUEBIRD FAVOURITES

NV Le Dolci Colline, <i>Prosecco, Veneto, Italy</i>	55
2023 Wild Idol Sparkling Wine, <i>0.00% abv</i>	58
2021 Wild Idol Sparkling Rosé, <i>0.00% abv</i>	60
NV Chandon Brut, <i>Mendoza Argentina</i>	70
NV Pommery Brut Royal, <i>Reims, France</i>	100
NV Ruinart Blanc de Blanc, <i>Champagne, France</i>	230
2013 Dom Pérignon Brut, <i>Champagne, France</i>	390
2015 Cristal, <i>Louis Roederer, Champagne France</i>	410

MAGNUMS

NV Nyetimber Classic Cuvee Brut, <i>West Sussex, England</i>	160
NV Laurent Perrier Rosé, <i>Champagne, France</i>	380
NV Ruinart Blanc de Blanc, <i>Champagne, France</i>	440

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WHITE

2023 Ballerine Blanc Sec, Côtes de Gascogne, France	38
2023 Pinot Grigio Mestri Vernacoli, Trentino, Italy	45
2024 Picpoul de Pinet, Duc de Mornay, Languedoc, France	49
2023 Chardonnay, Star Crossed, Victoria, Australia	50
2023 Gruner Veltliner, Franz & Friends, Kremstal, Austria	50
2022 Furmint Dry, Kardos, Tokaj, Hungary	52
2023 Sauvignon Blanc, Aquamarine, Marlborough, New Zealand	55
2023 Gavi di Gavi, Alasia, Piedmont, Italy	58
2024 Albarino, Valminor, Rias Baixas, Spain	62
2023 Bourgogne Aligoté, Domaine Felix, Burgundy, France	62
2023 Sémillon, Keith Tulloch, Hunter Vallery, Australia	64
2024 Assyrtiko, Papagiannakos, Attika, Greece	64
2023 Bacchus Chardonnay, Henners, Sussex, England	65

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2023 Pouilly Fumé L'Ammonite, Domaine de Maltaverne, <i>Loire, France</i>	70
2023 Chablis, Domaine De La Motte, <i>Burgundy, France</i>	72
2022 Sauvignon Blanc, Passing Giants, Marlborough, <i>New Zealand</i>	72
2023 Sancerre, Michel Girard, <i>Loire, France</i>	78
2019 Riesling Grand Cru 'Brand' Cave de Turckheim, <i>Alsace, France</i>	78
2021 Chardonnay 'Callender Peak', Donovan Rall, <i>Western Cape, S. Africa</i>	85
2023 Chablis PC 'Beauroy', Domaine De La Motte, <i>Burgundy, France</i>	95
2023 Condrieu 'Les Grandes Chaillées', <i>Rhône, France</i>	145

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RED

2023 La Premiere Ballerine, Vacluse, France	38
2022 Merlot, Cuvée 11, Languedoc, France	44
2023 Cabernet Sauvignon 'Man With Ax', Showdown, California, U.S.A	46
2023 Chianti Roccialta, Uggiano, Tuscany, Italy	52
2022 Malbec, Deande, Mendoza, Argentina	58
2023 Fleurie 'La Madone', La Reine de l'Arenite, Beaujolais, France	58
2022 Barao Da Varzea do Douro, Douro, Portugal	60
2023 Saperavi, Teliani Valley, Kakheti, Georgia	62
2021 Garnacha 'Tres Picos', Borsao, Campo de Borja, Spain	64
2023 Pinot Noir, Cave de Turckheim, Alsace, France	65

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2022 Shiraz The 'Crossing', Lone Palm, Barossa Valley, <i>Australia</i>	66
2022 Pinot Noir, Catalina Sound, Marlborough, New Zealand	66
2022 Grenache, Gorgeous, South Australia, Australia	68
2021 Merlot, Circumstance, Stellenbosch, South Africa	70
2021 Immortelle, Cotes du Roussillon, France	70
2020 57 Rocas, Emiliana, Valle del Colchagua, Chile	72
2022 Rosso di Montalcino, Campogiovanni, Tuscany, Italy	78
2015 Rioja Reserva, Ontanon, Spain	80
2021 Clos l'Hermitage, Lalande de Pomerol, Bordeaux, France	90
2019 Amarone Della Valpolicella, la colombaia, Veneto, Italy	110
2019 Barolo Bussia, Dardi Le Rose, Piemonte, Italy	130

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ROSE

	Btl/Magnum
2023 Pierre Papa, Rosé, Languedoc, France	40
2023 Azure, Mirabeau, Provence, France	62/100
2022 Etoile, Mirabeau, Provence, France	75
2022 La Reserve, Mirabeau, Provence, France	100

DESSERT WINE

2020 Monbazillac Grangeneuve, Bordeaux, France	45
2020 Sauternes, Ginestet, Bordeaux, France	55

FORTIFIED WINE

NV Graham's Six Grapes Port, Douro, Portugal	80
NV Graham's Blend No. 5, Douro, Portugal	100

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COGNAC & ARMAGNAC

		50ml
Courvoisier V.S.O.P	Cognac	11
Baron de Sigognac 10yo	Armagnac	15
Courvoisier XO	Cognac	40

LIQUEURS

	50ml
Cointreau	9
Molinari Sambuca	9
Aperol	9
Campari	9
Chambord	9
Lillet Blanc	10
Adriatico Amaretto Bianco	10
Adriatico Amaretto	10
Montenegro Amaro	10
Luxardo Limoncello	10
Lillet Rose	11
Pisco 'ABA'	12
St Germain Elderflower	12
Leblon Cachaca	13.5
Italicus Rosolio di Bergamotto	14

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GIN

	50ml
Tanqueray	10
Malfy Rosa	12
Sipsmith London Dry	12
Hendrick's	12
Sipsmith Lemon drizzle	13
Renais	13
Mirabeau Dry Rosé	14
Cygnét '22'	15
Tanqueray Blackcurrant	16
No 3 London Dry	16
Monkey 47	18
Tanqueray No TEN	18

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VODKA

	50ml
Ketel One	10
Absolut Vanilla	10
Absolut Citron	10
Absolut Raspberry	10
Belvedere	13
Sauvella	11
Konik's Tail	13
Chase	14
Cîroc	15
Belvedere 10	53

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RUM

	50ml
Havana 3yo	10
Havana Especial	10
Havana 'Cuban Spiced'	10
Koko Kanu	10.5
Sailor Jerry	11
Havana 7yo	11
Flor De Cana 12yo	14
Plantation Pineapple	15
Diplomatico Reserva	15
Havana Seleccion De Maestros	16
Santa Teresa '1796'	16
Brugal 1888	17
Ron Zacapa 23yo	19
Ron Zacapa Centenario XO	36

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TEQUILA & MEZCAL

	50ml
El Jimador Blanco	10
El Jimador Reposado	10
Cazcabel Coffee	11
Pantalones Organic Blanco	13
Pantalones Organic Reposado	15
Mezcal Amores 'Espadin' Joven	15
Lost Explorer Mezcal Espadin	16
Casamigos Blanco	19
Don Julio Blanco	20
Don Julio Reposado	22
Don Julio Anejo	25
Casa Dragones Blanco	27
Don Julio 1942	40

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AMERICAN WHISKY & BOURBON

	50 ml
Jack Daniels	10
Jack Daniels Honey	10.5
Maker's Mark Bourbon	11
Gentleman Jack	12
Woodford Reserve Bourbon	12
Sazerac rye 6yo	18
Jack Daniels Single Barrel	18
Woodford Reserve Rye	20
Makers Mark Private Select	22
SirDavis Rye	25

WHISKY

SPEYSIDE	50ml
Glenfiddich 12yo	12
Macallan 12yo 'Double Cask'	21
Glenfiddich 18yo	24
Macallan 15yo 'Double Cask'	40

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HIGHLANDS	50ml
Singleton 12yo	11
Glenmorangie 10yo	13
Dalmore 12yo	16
Glenmorangie Lasanta 12yo	17
Dalmore 15yo	19
Fettercaim 12yo	19
Glenmorangie Nectar d'Or	20
Dalmore Cigar Malt	32
Glenmorangie Signet	48
Dalmore King Alexander	63

ISLAY	50ml
Laphroaig 10yo	14
Jura Origin 10yo	14
Talisker 10yo	14
Ardbeg 10yo	17

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BLENDDED	50ml
Johnnie Walker Black Label	10
Johnnie Walker Blue Label	54

JAPANESE	50ml
Suntory 'Toki	15
Nikka From The Barrel	18
Suntory Yamazaki 12yo	36

IRISH	50ml
Jameson	10
Slane	10
Roe and Co	11

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SOFTS

	200ml
Coca Cola	4
Diet Coke	4
Coke Zero	4
Fever-Tree Lemonade	4
Fever-Tree Indian Tonic	4
Fever-Tree Refreshingly Light Tonic	4
Fever-Tree Ginger Beer	4
Fever-Tree Ginger Ale	4
Fever-Tree Soda Water	4
Red Bull	5
Red Bull 'Sugar Free'	5
Red Bull 'Tropical'	5.5

JUICES

	250ml
Fresh Orange Juice	5.5
Apple	4.5
Pineapple	4.5
Cranberry	4.5
Tomato	4.5
Passionfruit	4.5
Lychee	4.5

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BEER

	33cl
Peroni, <i>Italy, 5.1% abv</i>	7
Peroni Gluten Free, <i>Italy, 5.1% abv</i>	7
Session IPA Purity, <i>England, 4.5% abv</i>	8
Noam 'Bavaria Berlin', <i>Germany, 5.2% abv</i>	8
Peroni Libera Alcohol Free, <i>Italy, 0.00% abv</i>	7
Aspall Cider	7

NO & LOW %

Rosalina	8.5
Everleaf Forest, passionfruit juice, raspberries, rose syrup, Fever-tree soda	
Apple & Elderflower Spritzer	8.5
Everleaf Mountain, apple Juice, cucumber, elderflower cordial, Fever-tree soda	
Caleno Light Zesty & Fever Tree Tonic	8.5
Caleno Dark Spicy & Fever Tree Ginger Ale	8.5
Crodino	9

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TEA

(4 . 5)

English breakfast

Earl Grey

Moroccan Mint

Lemon & Ginger

Jasmine Green

Fresh Mint Tea

COFFEE

Espresso/Macchiato	3.5
Double Espresso/Double Macchiato	4
Americano	4
Cappuccino	4.25
Flat White	4.25
Latte	4.25
Hot Chocolate	5
Irish Coffee	12

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B A R S N A C K S

Smoked Almonds (vg)	6
Noceralla Olives (vg)	6
Padron Peppers (vg)	6
Smashed Avocado, Salsa & Nachos (vg)	12
Truffle Arancini	12
Grilled Flat Bread & Hummus	12
Truffle Fries, Truffle dressing & Parmesan	12
Smashed Hamburger, cheese, onion, burger sauce	12

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