# SEAFOOD

Spicy Salmon Maki avocado, shiso & Japanese mayo	14
Crab California Roll tempura crunch, tobiko, togarashi spice	18
Spicy Salmon Tartare chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton	16
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar	26
Oscietra Caviar 50g blinis, chives & crème fraîche	95
Fruits De Mer Platter (for two) 6 oysters, 6 sashimi seared tuna, yuzu soy dressing, 6 crab California roll, 6 spicy salmon maki, jalapeño miso & shallot vinegar	35pp
add smoked salmon with brown bread & butter	+14

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BLUEBIRD CLASSICS	
Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts	20
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	29
Pumpkin, Spinach & Chickpea Masala (v) Fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	26
Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & béarnaise	19
Buttermilk Chicken Sandwich bacon, lettuce, tomato, hot sauce, pickles & American cheese	18
Fish & Chips beer battered cod, pea purée & tartare sauce	24
Bluebird Grilled Chicken Caesar Salad gem lettuce, aged Parmesan, sourdough croutons,	22



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

Tortano Crown Sourdough Bread (v)

## SEASONAL STARTERS

Seared Beef Tataki (h) truffle citrus soy, seaweed salad, artichoke crisps	18
Scottish Smoked Salmon sour cream, capers, brown bread & butter	18

# WEEKEND BRUNCH

Add Bottomless Bubbles For £29

Add Bottoffiless Bobbles 10	1 &2 /
French Toast whipped vanilla crème fraîche, raspberry	14 & mint
Benedict, Florentine, or Royale two poached eggs, toasted English muffin, h	15 nollandaise
Truffled Croque Monsieur Gruyère cheese, honey roasted ham, Dijon mustard & fresh truffle	18
Avocado & Poached Eggs (v)	18

habanero hot sauce, sour cream, cornbread & aged cheese

Nocellara Olives (vg)

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil	18
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce	29
Baked Hake Mornay confit baby tomatoes, green olive & Parmesan breadcrumbs	34
Fresh Potato Gnocchi with Burrata (v) wild broccoli, roast garlic, chilli & lemon butter sauce	2

MAINS

### SEASONAL MAINS

toasted Parmesan breadcrumbs

Beef Cheek & Oxtail Pie Cumberland sauce	32
Grilled Baby Chicken girolle mushrooms & sweetcorn, roast chicken jus	30

# SUNDAY ROAST

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Rack apple sauce 28

Dry Aged Hereford Rolled Rib of Beef (h)

horseradish 34

Herb Roast Chicken (h) with stuffing 28

Vegetarian Roast

cauliflower cheese, vegetarian gravy 28

# GRILL

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

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

# SAUCES

Grain Mustard, Peppercorn, Bordelaise, Béarnaise

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(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our 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.