

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

Tortano Crown Sourdough Bread (v)	
salted butter	

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

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

WEEKEND BRUNCH	
Add Bottomless Bubbles For £29	
French Toast	14
whipped vanilla crème fraîche, raspberry & mint	
Benedict, Florentine, or Royale	15
two poached eggs, toasted English muffin, hollandaise	
Truffled Croque Monsieur	18
Gruyère cheese, honey roasted ham, Dijon mustard & fresh truffle	
Avocado & Poached Eggs (v)	18
habanero hot sauce, sour cream, cornbread & aged cheese	



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

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

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

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

SAUCES	
Grain Mustard, Peppercorn, Bordelaise, Béarnaise	4
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