

SNACKS

- Nocellara olives – 3.5
- Smoked almonds – 3.5
- Cheese straws – 4  
Montgomery cheddar, puff pastry (v)
- Salt & Szechuan pepper squid – 9.50  
chilli, lime
- Arancini – 6  
truffle, parmesan (v)



SHELLFISH

- ½ Dozen Royal bay of Grouville Jersey rock Oysters – 20  
cabernet sauvignon vinegar, shallots, lemon
- Shellfish cocktail – 15  
prawns, Dorset crab, little gem, mustard cress, shellfish sauce
- Dressed Dorset crab – 14.5  
brown crab mayonnaise, Braeburn apple, radish, tarragon, dill
- Crispy fried tiger prawns – 13.5  
saffron aioli

STARTERS

- Sweet potato & chestnut soup – 8  
shaved chestnut, chives
- Cider cured salmon – 14.5  
apple, beetroot & candied pecans
- Bake Vacherin Mont d'or – 16  
Warm potato, toasted hazelnut, Périgord truffle (v)
- Steak tartare – 14/20  
spiced ketchup, cornichons, potato crisps
- Charred heritage beetroot – 11  
pickled shallot, candied walnuts, charcoal mayonnaise (v)
- Yellowfin tuna tartare – 14  
citrus dressing, rice crackers
- Foie gras & smoked duck terrine – 15.5  
Sauternes jelly, toasted brioche
- Alba white truffle tagliatelle – 27/49  
butter, parmesan (v)

ROASTS TO SHARE

- 550g Chateaubriand – 40 per person  
grilled romaine, thick cut chips, smoked salt, béarnaise sauce
- Slow roasted Kentish salt marsh lamb shoulder – 35 per person  
hay baked potatoes, roasted baby onions, heritage carrots, charcoal mayonnaise, mint sauce
- 900g 35 Day aged Highland Shorthorn Porterhouse – 44 per person  
thick cut chips, butterleaf lettuce salad, mustard dressing, béarnaise sauce

MAINS

- Salt baked celeriac – 17  
ceps, hazelnuts, green sauce (vg)
- Roasted Lancashire duck breast – 21.5  
braised red cabbage, Braeburn apple, parsnip
- Braised Dingley dell pork shoulder – 26  
cauliflower, grain mustard, sauce charcutiere
- Jerusalem artichoke risotto – 18  
Berkswell, crisp artichoke (V)
- Grilled Cornish cod – 23  
butternut squash, caviar beurre blanc
- Roasted black bream – 21.5  
baby fennel, green olive, dill
- Roasted spatchcock baby chicken – 19.5  
tarragon, pink peppercorn, coriander seed, chilli

CHAMPAGNE

- Moët et Chandon Brut – 14.95
- Moët et Chandon Brut Rosé – 17.5
- Laurent Perrier "La Cuveé" – 16.5
- Laurent Perrier Rosé – 20.5

BLUEBIRD CLASSICS

- Lobster spaghetti – 40  
tomato, chilli, spring onion, parsley
- Venison & bramble pie – 23  
slow braised highland venison haunch berries, autumn greens
- Whole lemon sole – 27  
palourde clams, samphire, lemon

SIDES

- Potato chips, Maldon sea salt
- Creamed potato, roast garlic, olive oil
- Macaroni cheese, Montgomery cheddar
- Sautéed Brussel sprouts, chilli & bacon
- Butter leaf lettuce, shallots, herbs, hazelnuts
- Steamed kale, harissa yoghurt 4.5

SAUCES

- Peppercorn
- Bearnaise
- Aioli
- Garlic & herb butter
- Charcutiere

2

GRILLS

- 35 Day dry aged rib eye on the bone 350g – 35
- Scottish Speyside fillet of beef 250g - 36
- Suffolk Valley lamb chops – 29.5  
green sauce