

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 – 14
prawns, Dorset crab, little gem, mustard cress, shellfish sauce
- Crab mayonnaise & dill – 12.5
avocado, toast
- Crispy fried tiger prawns – 12.5
saffron aioli

STARTERS

- Sweet potato & chestnut soup – 7.5
shaved chestnut, chives
- Cider cured salmon – 12.5
apple, beetroot & candied pecans
- Baked Vacherin Mont d’or – 14
Warm potato, toasted hazelnut, Périgord truffle (v)
- Steak tartare – 13/19
spiced ketchup, cornichons, potato crisps
- Castelfranco, roasted golden beetroot – 10
endive, orange, walnuts (v)
- Alba white truffle tagliatelle – 27/49
butter, Parmesan (v)
- Yellowfin tuna tartare – 13
citrus dressing, rice crackers
- Duck liver & smoked duck terrine – 14.5
Sauternes jelly, toasted brioche

ROASTS TO SHARE

- 550g Chateaubriand – 37 per person
grilled romaine, thick cut chips, smoked salt,
- Slow roasted Kentish salt marsh lamb shoulder – 34 per person
hay baked potatoes, roasted baby onions, heritage carrots, charcoal mayonnaise, mint sauce
- 900g 35 Day aged Highland Shorthorn Porterhouse – 42 per person
thick cut chips, butterleaf lettuce salad,, mustard dressing

MAINS

- Salt baked celeriac – 16
salted apple, turnip tops, green sauce, hazelnuts (vg)
- Roasted Lancashire duck breast – 21.5
braised red cabbage, Braeburn apple, parsnip
- Braised Dingley dell pork shoulder – 25
cauliflower, grain mustard, sauce charcutiere
- Parsley & three corned garlic risotto – 18
celeriac, parmesan (V)
- Grilled Cornish cod – 23
butternut squash, caviar beurre blanc
- Roasted gilt head bream – 21.5
Jerusalem artichoke, black truffle
- 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 – 36
tomato, chilli, spring onion, parsley
- Venison & bramble pie – 21
slow braised highland venison haunch berries, autumn greens
- Whole lemon sole – 26
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

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