

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

ROASTS TO SHARE

- 550g Chateaubriand – 37 per person
grilled romaine, thick cut chips, smoked salt
- Whole roasted brill – 36 per person
hay baked potato, caper and raisins beurre noissete, hollandaise sauce
- 900g 35 Day aged Highland Shorthorn porterhouse – 42 per person
thick cut chips, butterleaf lettuce salad, mustard dressing

STARTERS

- White garlic soup – 7.5
toasted almonds, herb oil
- Quick cured salmon sashimi – 12.5
Tobiko, citrus dressing, fennel kimchi
- Puglian burrata & blood orange – 12.5
lavender honey, blood orange gel, dukkha (v)
- Steak tartare – 13/19
spiced ketchup, cornichons, potato crisps
- Castelfranco, roasted golden beetroot – 10
endive, orange, walnuts (v)
- Forest mushrooms maffaldine – 14/22
crispy shallot rings, parmesan (v)
- Yellowfin tuna tartare – 13
citrus dressing, rice crackers
- Suffolk pig's head terrine – 10.5
pickled cauliflower, scallion muffin

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

MAINS

- Salt baked celeriac – 16
salted apple, turnip tops, green sauce, hazelnuts (vg)
- Kentish salt marsh lamb neck & lamb rump – 23.5
hispy cabbage, salsify, black garlic, ras el hanout
- Braised Dingley dell pork shoulder – 25
cauliflower, grain mustard, sauce charcutiere
- Parsley & three corned garlic risotto – 18
celeriac, parmesan (V)
- Buttermilk Cornish cod – 23
chickpea puree, baby octopus, lime dressing
- Roasted gilt head bream – 21.5
Jerusalem artichoke, black truffle
- Miso glazed baby chicken – 19.5
spring greens, walnut and pomegranate salsa

BLUEBIRD CLASSICS

- Lobster spaghetti – 36
tomato, chilli, spring onion, parsley
- Slow braised Angus beef shin & pickled walnut pie – 22
black cabbage, smoked parsley root puree
- Whole lemon sole – 26
palourde clams, samphire, lemon

SIDES

- Potato chips, Maldon sea salt
- Creamed potato, roast garlic, olive oil
- Macaroni cheese, Montgomery cheddar
- Heritage carrots, Berkswell, truffle vinaigrette
- Butter leaf lettuce, shallots, herbs, hazelnuts
- Purple sprouting broccoli, almonds, chilli
- 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