



◆ COCKTAILS ◆

LYCHEE & ROSE MARTINI
Tanquery gin, Ketel One vodka, lychee, rose, citrus
14

WATERMELON MARTINI
Ketel one, Aperol, watermelon juice, citrus
14

TIKI 272
Havana rum, maraschino, coconut syrup, pineapple
juice, lemon juice, citrus
12

TEQUILA SHEILA
Olmeca tequila, elderflower, apple juice, lime,
lemonade
12

ROSE ROYAL
Belsazar rose vermouth, grapefruit bitters,
elderflower tonic
12

KING'S ROAD COCKTAIL
Moët Chandon brut, Cointreau, rose syrup, lemon
16

◆ NO ALCOHOL ◆

All 7

SEEDLIP & TONIC
Seedlip non-alcoholic distilled spirit, fever tree tonic
water, lime

STRAWBERRY & MINT LEMONADE
fresh strawberries, mint leaves, lemonade

BLUEBIRD PARADISE
pineapple, orange juice, vanilla syrup,
passionfruit

LYCHEE & ELDERFLOWER SPRITZER
lychee juice, cucumber, raspberry, elderflower
cordial

SPICED MIXED NUTS - 4



CITRUS MARINATED OLIVES - 4.5

◆ STARTERS ◆

ENGLISH ASPARAGUS - 10.5
smoked salmon, soft boiled egg, saffron aioli

CRISP FRIED PRAWNS - 9
fermented chilli mayo, black sesame

MARKET VEGETABLE CRUDITES - 8
whipped chickpea dip, toasted focaccia

SZECHUAN PEPPER SQUID - 9.5
sweet chilli, lime

BUTTERMILK FRIED CHICKEN - 10
wild garlic mayonnaise

SPRING PEA & AVOCADO DIP - 7
crunchy tortillas

◆ SALADS ◆

WATERMELON & CUCUMBER - 9.5
hazelnuts, spring onion,
radish, toasted sesame, mint, tahini

CHICKEN CAESAR SALAD - 14.5
baby gem, parmesan, smoked anchovies, croutons

CREAMY BURRATA - 11
peas, broad beans, courgette, mint

QUINOA & TOASTED SWEETCORN - 11
little gem, almond, spring onion, miso

SAKU TUNA POKE BOWL - 15.5
quinoa, edamame beans, avocado, carrot, fried
shallots

BABY KALE & COURGETTE - 11.5
dried cranberries, almonds, seeds, grain mustard
dressing

◆ MAINS ◆

SMOKED HADDOCK & BACON - 16.5
endive, chives, poached hens egg, grain
mustard

GRILLED SEA BASS - 19.5
chickpeas, chorizo, tomato relish

HAND CUT STROZZAPRETI - 16
garlic leaf pesto, shimeji mushroom

AGED BAVETTE STEAK - 18
chimichurri, fries

BLUEBIRD HAMBURGER - 14.5
cheese, gem lettuce, house sauce, pickle, fries

RIB-EYE (350g) - 30.5
garlic butter, watercress

◆ SANDWICHES ◆

ROAST BEEF & MUSTARD - 16
watercress, mayonnaise, fries

LANCASHIRE CHICKEN - 16/28
half or whole marinated rotisserie chicken, roast
Jerseys, spring greens, garlic aioli

SCOTTISH ISLES SALMON FILLET - 17.5
English asparagus, salsa verde

CHARRED LAMB CHOPS - 19
zhoug spice, lemon yoghurt, rocket

FISH & CHIPS - 15.5
battered haddock, crushed peas, tartar sauce, chips

GRILLED HALLOUMI & COURGETTE - 16
spiced cous cous, yoghurt

BARBEQUED PRAWNS - 22.5
sesame kimchee, lemon

SMOKED SALMON TARTINE - 14.5
avocado, shallot crème fraîche, mustard cress, fries

◆ SIDES ◆

BUTTER LEAF SALAD - 4.5
herb, hazelnut, mustard dressing

ISLE OF WIGHT TOMATO SALAD - 4.5
shallots, basil

FRIES - 4.5
sea salt

ENGLISH SPINACH - 4.5
garlic, olive oil

JERSEY ROYAL SALAD - 4.5
spring onion vinaigrette

◆ CHAMPAGNE & SPARKLING ◆

CHANDON BRUT, ARGENTINA - 9.75/49.5

NYETIMBER CLASSIC CUVÉE, SUSSEX - 69

MOËT & CHANDON BRUT - 14.95/74

VEUVE CLICQUOT PONSARDIN BRUT - 102

MOËT & CHANDON BRUT ROSE - 17.5/110

LAURENT PERRIER BRUT ROSE - 125

DOM PERIGNON 2008 - 279

MAGNUMS

MOËT & CHANDON BRUT - 190

LAURENT PERRIER BRUT ROSE - 290

◆ DESSERTS ◆

STICKY TOFFEE PUDDING - 6.5
butterscotch sauce, vanilla ice cream

KNICKERBOCKER GLORY - 7.5
peaches, raspberry, vanilla

PAVLOVA - 7
yuzu curd, raspberry granola, mango sorbet

MILK PANNA COTTA - 7
shortbread, Kentish raspberries

STRAWBERRIES & CREAM - 6.5
English strawberries, whipped cream

