

BLUEBIRD

C H E L S E A



2 courses 20

3 courses 25

Starters

Dressed Devon crab / ruby grapefruit, avocado & soft herbs on toast (+£4)
Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing (vg)
Pork & pistachio terrine / Cumberland sauce, pickled radish, spring leaves
Chilled melon soup / wood sorrel, dill oil (v)

Mains

Suffolk pork chop / piccalilli, apple, sauce charcuterie (+£4)
Grilled black bream / gem lettuce, anchovy, chilli & celery salad
Isle of White tomato tart, roasted shallots, goat's curd, basil (v)
Heritage carrots / chickpea & rapeseed hummus, pickled radish, dill oil (vg)

Desserts

Honey comb mousse / charred peaches, crumbled biscuit ice cream
Vanilla milk panna cotta / Kentish strawberries
Pineapple upside down cake / coconut sorbet
"The Cone " / roasted white chocolate & raspberry ripple ice cream

Sides

4.5 each

Triple cooked chip / Maldon sea salt
New potatoes / butter
Spring greens / garlic butter
Butter leaf lettuce / mustard, herbs, hazelnuts
Isle of Wight tomatoes / red onion

Evening Standard

Before ordering please speak to our staff about any food allergies and intolerances
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT,