

BRUNCH DRINKS

Chase Vodka Bloody Mary 9.5
Passion Fruit Martini 9
Aperol Spritz 9.5
Espresso Martini 10



FRESH PRESSED JUICES 6

Abc & Ginger - apple, beetroot, carrot, ginger
Clean & Green - cucumber, kale, apple, lemon
Bluebird Power - strawberry, kiwi, apple
Orange Juice 5

EGGS

Avocado & poached eggs / corn bread, coriander, hot sauce 12.5
Kedgerie / smoked haddock, brown rice, soft boiled egg, lemon 13
Eggs Benedict, Florentine, Royal / toasted English muffin, hollandaise 10/10/12
New Yorker / pastrami, pickled cabbage, poached eggs, hollandaise 14.5
Market Plate / quinoa, sweet potato, avocado, tomato, scrambled eggs 13

STARTERS

Sweet corn soup / basil, jalapeno (v) 7
Jersey rocks / cabernet sauvignon vinegar, shallots, lemon 20
Crispy tiger prawns, jalapeno mayo, lime 14
Yellowfin tuna tartare / yuzu, ginger, coriander, seaweed crackers 14
Burrata / figs, dandelion, candied walnuts (v) 12
Aged steak tartare / pickled mushrooms, soy pecans, egg, crackers 14 / 20
Potato gnocchi / chickpeas, datterini tomato harissa, mint, wild herbs (vg) 13 / 20
Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing 10 (vg)

MAINS

Flat iron steak / chimmi churri, watercress, fries 17.5
Lancashire chicken breast / cavolo nero, bacon, sweetcorn 20
Roasted cod & giant prawn / salty fingers, salsify, shellfish bisque 33
Lobster spaghetti / datterini tomato, chilli, spring onion, parsley 36
Salt baked stone bass / wild mushrooms, confit leeks, gin beurre blanc 23
Grilled Violet artichoke / English peas, little gem, almonds (vg) 16
35 Day dry aged rib eye on the bone (350g) / bone marrow, shallot, tarragon 33
Fish & Chips / crushed minted peas, tartare sauce 16
Bluebird cheeseburger / little gem, cheddar, house sauce, dill pickle, fries 15.5

SIDES

Triple cooked chips / Maldon sea salt (vg) 4.5 each
Hispy cabbage / lardons
Buttered spinach (v)
Mash potato / confit garlic (v)
Butterhead lettuce / shallot, hazelnuts (vg)
Baby kale / cranberries, mustard dressing (vg)
Streaky bacon / Smoked salmon / Avocado 3.5 each

RED ROAST

40 day aged sirloin, Yorkshire pudding, roasties, seasonal veg, horseradish (available Sundays 12pm-4pm) 22
Add 2 hours of bottomless Clarendelle Rouge, Haut Brion only when ordering the roast for 17.5



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.