

SHELLFISH		STARTERS		MAINS		JOSPER GRILL	
Jersey Rocks Oyster *Served with cabernet sauvignon vinegar	3 each	Wild mushroom soup, truffle cheese straws	8	Malvani monkfish & king prawn curry, coconut chutney, lime rice, naan bread	21	35 Day dry aged rib eye on the bone (350g) / bone marrow, shallot, tarragon	33
Potted Morecombe bay shrimps, toasted crumpet & pickled cucumber	12	Salt & pepper squid, chipotle mayonnaise  Steak tartare, quail's egg, beef dripping toast		Cumin roasted aubergine, toasted freekeh, pomegranate, pistachio dukkha	15	Simply grilled Market fish (market	price)
Dorset crab, pink grapefruit, pistachio, avocado	14	Burrata, Camone tomatoes, pine nuts, white balsamic	12	Bluebird chicken pie, cep mushroom, smoked garlic mash, hisbi cabbage	19.5	Spiced spatchcock chicken, kale winter slaw, mustard dressing	19.5
SALADS		Sever & Wye Smoked Salmon, horseradish & chives  Lebanese flat bread, pickled beetroot,	14	Fillet of halibut, Israeli crab couscous & spice piquillo pepper dressing	d 34	Yellowfin tuna steak, spiced beluga lentils, cimi de rapa	23
Roast butternut squash, quinoa, caramelised pecan nuts & rainbow kale	orange, 11/16	beet & walnut hummus (vg)  SIDES 4.5	10	Native ½ lobster spaghetti, chilli, spring onion, parsley	33	Bluebird Burger, Mayfield cheese, maple cured bacon, caramelised onions, fries	16
Crispy duck, green mango, shaved carrots, lotus root, chilli & ginger dressing	13/19	Sprouting broccoli & smoke almonds/Chips/Steam spinach/Mash		Slow baked short rib of Hereford beef, colcannon, thyme roasted root vegetables (for two)	58	lberico pork rack, coco beans, chorizo & black cabbage, aioli	
		Cumin roasted carrots/Butterhead lettuce & hazelnut s	alad	(IOI IWO)	30	(for two)	58
		<b>SAUCES</b> 2.5 Peppercorn/Béarnaise				Speyside Scottish chateaubriand, grilled cos lettuce, fried shallots, thick chips, bearnaise (for two)	<i>7</i> 5

Aioli/Chimichurri

thick chips, bearnaise (for two)

75