

BLUEBIRD CHELSEA

London Restaurant Festival

Enjoy three courses for £35 with bubbles on arrival and glass of red or white wine with your meal

Available to book: Monday to Friday 12pm – 6pm, Saturday 4:30pm – 6pm and Sunday 12pm – 9pm



Jerusalem artichoke soup, pickled mushrooms, black truffle vinaigrette (vg)

Salt & pepper squid, chipotle mayo

Crispy duck salad, mango, lotus root, chili, ginger dressing

Spiced spatchcock chicken, pickled cabbage salad, parsley lemon mayo

Grilled seabass fillet, mussels, carrot, samphire & kaffir lime

Chickpea Panisse, tomato chutney, baby artichokes, hazelnut dukkha (vg)

Warm sticky toffee pudding, Butterscotch, clotted cream

Vegan pavlova, aquafaba meringue, apple, blackberries, vanilla cream (vg)

Selection of ice cream & sorbets (ask server for selection)

Sides 4.5

Chips, sea salt / Creamed mash / Vegan macaroni cheese /

Charred broccoli, vinaigrette, smoked almonds / Bitter leaf salad, anchovy and garlic dressing /

Tarragon glazed carrots

please inform your waiter of any allergy or dietary requirements when making your order, prices include VAT 12.5% discretionary service charge will be added to your bill

(vg) vegan (v) vegetarians | (n) contains nuts | (p) contains pork

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