



BLUEBIRD cafe

COCKTAILS

Aperol Spritz <i>Aperol, prosecco, fever-tree soda</i>	13
Mojito <i>Havana 3yo, lime, sugar, fever-tree soda</i>	13
Negroni <i>Tanqueray gin, Belsazar red vermouth, Campari</i>	13
Margarita <i>Olmeqa tequila, Cointreau, lime</i>	13
Pornstar Martini <i>Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco</i>	14
Watermelon Martini <i>Sauvelle vodka, Aperol, watermelon syrup, watermelon juice, lemon</i>	14
Espresso Martini <i>Ketel one vodka, Tia maria coffee liqueur, coffee</i>	14
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NO ALCOHOL	
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ABC Ginger <i>apple, beetroot, carrot, ginger 389 kcal</i>	6.5
Passion Good <i>passion fruit, apple, ginger 271 kcal</i>	7
Clean & Green <i>cucumber, kale, apple, lemon 194 kcal</i>	7
Rosalina <i>passion fruit juice, raspberries, redcurrant, rose syrup, soda 35 kcal</i>	7.5
Apple & Elderflower Spritzer <i>apple juice, cucumber, elderflower cordial, soda 21 kcal</i>	7.5

SNACKS

Nocellara Olives (vg) 232 kcal	4.5	Rosemary Focaccia (vg) 559 kcal	4
Jamón Croquettas 924 kcal <i>garlic, aioli</i>	7.5	olive oil	
		Smoked Almonds (vg) 620 kcal	4

SMALL PLATES

Chilled Tomato Gazpacho <i>basil oil, bread croutons 629 kcal</i>	9.5	Salt & Pepper Squid <i>sweet chilli 590 kcal</i>	10.5
Baby Vegetable Crudites (vg) <i>hummous, chilli oil 510 kcal</i>	8	Trout Roe Caviar (90g) <i>served with blinis crème fraîche (for 2) 784 kcal</i>	36
Popcorn Shrimp <i>fermented chilli mayonnaise, black sesame 704 kcal</i>	11	Cobble Lane Charcuterie <i>pickles, sourdough (for 2) 865 kcal</i>	19.5

SALADS

Summer Salad (vg) <i>peaches, heritage tomatoes, hazelnuts, tapenade, focaccia 291 kcal</i>	10.5	Ortiz Tuna Niçoise <i>green beans, tomatoes, olives, anchovies 917 kcal</i>	14.5
Burrata (v) <i>semi dried tomato pesto & rocket 586 kcal</i>	11.5	Caesar Salad <i>baby gem, Parmesan, anchovies, croutons 923kcal</i>	11.5
Salmon Poke Bowl <i>black rice, edamame, avocado, wakame, quinoa 1048 kcal</i>	16.5	add chicken 1128 kcal – 16.5	
		Crispy Duck Salad <i>kohlrabi, bok choy, mint, chilli jam dressing, peanuts 542 kcal</i>	16.5

MAINS

Mushroom Strozzapeti (vg) <i>chilli, parsley, garlic 635 kcal</i>	15	Chicken Milanese <i>rocket, Datterini tomatoes, Parmesan 999 kcal</i>	18.5
Soft Shell Crab Burger <i>kimchi, Japanese mayo, fries 1829 kcal</i>	19.5	Bluebird Cheeseburger <i>chips 1697 kcal</i>	16.5
Pan Fried Sea Bream <i>ratatouille Provençal, rocket 687 kcal</i>	18.5	Steak Tartare <i>Parmesan aioli & fries 1601 kcal</i>	18.5
Beer Battered Haddock <i>chips & minted peas, tartar sauce 1415 kcal</i>	17.5	Steak Frites – Flat Iron <i>chips, peppercorn sauce 1423 kcal</i>	19.5

SIDES 5.5

Heritage Tomato Salad (vg) 31 kcal	Minted New Potatoes (v) 207 kcal	Fries (v) 605 kcal
Sweet Potato Fries (vg) 590 kcal	Tenderstem Broccoli (vg) 133 kcal	

Classic Bvrger (vg) 18.5
Bvrger meatless patty, chips, grilled onions, tomato, lettuce, pickles, Bvrger sauce 1134 kcal

Chickøn Bvrger (vg) 18.5
Southern fried chick'n, chips, lettuce, tomato, V'ayo 1355 kcal

In collaboration with:  BVRGER

DESSERTS

Selection Of Ice Cream (V) & Sorbets (vg) <i>129 kcal / 63 kcal</i>	1.50 per scoop
Macaroons (v) <i>three pieces 152 kcal</i>	4
Lemon Posset (v) <i>shortbread 725 kcal</i>	7
Eton Mess <i>strawberries & chantilly cream 182 kcal</i>	7
Triple Chocolate Brownie <i>vanilla ice cream 607 kcal</i>	8
Strawberries & Cream <i>(vegan cream available) 316 kcal</i>	7



SPARKLING

	125ML	BTL/MAG
Prosecco, N.V, Le Dolci Colline, Italy	7.5	38.5
Chandon Brut, N.V, Mendoza, Argentina	11	55
Nyetimber Classic Cuvée, N.V, Sussex, England	13.5	75/145
Nyetimber Rosé, N.V, Sussex, England		92
Taittinger Brut Reserve, N.V, Champagne, France	15	88/170
Taittinger Prestige Rosé, N.V, Champagne, France		125
Laurent Perrier Rosé, N.V, Champagne, France		145
2012 Dom Pérignon, Champagne, France		300

WHITE

	175ML	BOTTLE
Cuvee Jean-Paul Blanc, 2021, Gascogne, France <i>fresh, floral & citrus palate with a zesty finish</i>	7.5	27.5
Pinot Grigio Principato, 2021, Provincia Di Pavia Italy <i>citrus on the nose, with a delicious balance in the mouth</i>	8.5	32
Sauvignon Blanc Satyr Sileni, 2021, New Zealand <i>light, with juicy passionfruit & a gooseberry finish</i>	9.5	36
Gavi Di Gavi, La Battistina, 2021 Piemonte, Italy <i>aromatic, zesty nose with notes of apple, lime & white flower</i>		39.5
Albarino Lembranaz, 2020, Galicia, Spain <i>full & plentiful, fresh acidity, pear & apple fruits with a mineral finish</i>		42
Torrentes, 2021, Salta, Manos Negras, Argentina <i>explosive floral aromas, citrus fruit flavours & a crisp clean finish</i>		45
Chablis Domain De La Motte, 2020, France <i>light & crisp with great minerality, fresh green apple</i>	12.5	50
Bacchus Fume D&D Cru, 2019, London, United Kingdom <i>green apple, gooseberry & elderflower notes shine bright</i>		55



SUMMER JUGS

Aperol Spritz | 35
Aperol, fever-tree soda, prosecco

Pimm's Cocktail | 35
*Pimm's No.1, strawberry, orange, mint
fever-tree lemonade*

Berries About You | 35
*Ketel One vodka, raspberry, blackberry
cranberry juice, lime juice*

Rum Punch | 35
*Havana 3yo, Havana 7yo, angostura bitters,
lime, pineapple, orange juice, mint*

BEER & CIDER

Peroni OR Peroni (Gluten-Free)	6
OR Peroni (Alcohol-Free)	
Asahi	6
London Meantime Pale Ale	7
Big Drop Citra IPA 0.5% (72 Kcal)	6
Aspall Draught Cider	7
Rekorderlig Botanicals	7
Rhubarb, Lemon & Mint Cider	

BLUSH

	175ML	BOTTLE
Pierre Et Papa, Cinsault, 2021, Languedoc, France <i>bursting with red fruits, lychee & green apple</i>	7.5	27.5
Mirabeau Azure, 2021, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i>	11.5	48
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i>		60
Mirabeau La Reserve, 2020, Côtes De Provence, France <i>beautiful acidity across the palate and a slightly smoky finish with notes of dried apricot</i>		90
Alpha Box & Dice 2019 'Golden Mullet Fury' Semillon/Riesling, Australia <i>racy acidity with chalky tannins & a real mouth-watering finish, Refreshing yet textural</i>		55

RED

	175ML	BOTTLE
Cuvee Jean-Paul Rouge, 2020, Vaucluse, France <i>smooth, notes of blueberries & a persistent finish</i>	7.5	27.5
Merlot/Mouverde, Les Olivier's, 2020, France <i>ripe red summer berries, plums & damsons</i>	8.5	32
Merayo Mencia, 2021, Spain <i>ripe & rounded tannins, spicy notes with a long persistent finish</i>		36
Cabernet Franc, Raats Dolomite, 2019, S. Africa <i>dark berries, spiciness, wet stone minerality & a velvet soft finish</i>	10	39
Gorgeous Grenache, Thistledown, 2021, South Australia <i>wild strawberry & spice, succulent & juicy with a moreish finish</i>		42
Pinot Noir, Cave De Turckheim, 2021, Alsace, France <i>flavour & aromas of cherries, cranberries, strawberries & raspberries</i>	12.5	45
Malbec Felino, 2020, Mendoza, Argentina <i>medium to full bodied with soft star anise spice & juicy dark fruit</i>		50
Fleurie, Domaine Berrod, 2020, Beaujolais, France <i>notes of cocoa, coffee & cedar. Velvety smooth & elegantly supple</i>		55

Please kindly be advised a basket of bread and butter contains 392 kcal per 100 grams. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.
(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT.