

BLUEBIRD

CHELSEA

STARTERS

FRUITS DE MER

Rock Oysters 1/2 Dozen 21.5
shallots & Cabernet Sauvignon vinegar 113 kcal

Dressed Cromer Crab 19.5
aioli, toasted sourdough 454 kcal

Crevettes Bouquet 11.5
served on ice, Sriracha mayonnaise 382 kcal

Scallop Ceviche 18.5
ponzu dressing, radish, English samphire 296 kcal

Oscietra Caviar 30g 75
blinis, chives & sour cream 759 kcal

Sharing Platter 65
4 oysters, 4 crevettes, 2 scallops, 1 dressed crab
Sriracha mayonnaise, lemon, shallot vinegar 881 kcal
add 1/2 lobster for £30 1294 kcal



Chilled Tomato Gazpacho (vg) 9.5
croûtons, basil oil 629 kcal

Summer Salad (vg) 10.5
tomato carpaccio, grilled artichokes,
tapenade, watercress, hazelnuts &
English summer truffles 292 kcal

Burrata (v) 14.5
roasted nectarines, pine nuts, basil 446 kcal

Seared Yellowfin Tuna 12.5
miso mayonnaise, avocado purée,
pickled shimeji, rice crisp 360 kcal

MAINS

Salt & Pepper Cauliflower (vg) 19.5
coconut, apple, carrot & curry emulsion 889 kcal

Summer Truffle & Burrata Ravioli (v) 24
porcini, soft herbs, tomato concasse,
English summer truffle 573 kcal

Native Lobster Spaghetti 38.5
tomato & chilli 949 kcal

Wild Sea Trout 26.5
English sea vegetables, smoked buttermilk,
dill oil, trout caviar 763 kcal

Tandoori Monkfish Masala 28.5
pilau rice, paratha, mango chutney,
cucumber & mint raita 1455 kcal

Crispy Duck Salad 15.5/22
Chinese leaf, kohlrabi, Thai style chilli jam
dressing, mint, coriander, peanuts
542 kcal / 714 kcal

Paleta & Melon 19.5
Iberico pork ham, Charentais melon 219 kcal

Beef Tartare 14.5
Parmesan aioli, toast 908 kcal

Pan-Fried Turbot 42
shrimp butter, girolles, cucumber,
borlotti beans 788 kcal

Baby Spatchcock Chicken 23.5
mixed kale salad & roasted garlic aioli 1191 kcal

Organic Duck Breast 27.5
pickled peaches, Ratte potato purée,
citrus sauce 519 kcal

Roasted Lamb Rump 29.5
new potatoes, broad beans, fresh peas,
smoked labneh, za'atar spice 875 kcal

Beef Sirloin 35
40-day dry aged grass-fed
served with peppercorn sauce 795 kcal

TO SHARE

Whole Wild Seabass (for 2) 60
fennel salad, samphire, artichoke,
sauce vierge 1869 kcal

Chateaubriand (for 2) 75
21-day dry aged Hereford beef,
grilled Tropea onion, triple cooked chips,
peppercorn sauce 1961 kcal

SIDES

Triple Cooked Chips (vg) 531 kcal 5.5

Warm Potato Salad (v) 277 kcal 5.5
watercress pesto & Parmesan

Heritage Tomato Salad (vg) 31 kcal 5.5

French Beans (v) 170 kcal 5.5
mustard maple dressing

Tenderstem Broccoli (vg) 133 kcal 5.5

DESSERTS

Vanilla Panna Cotta (v) 7.5
raspberries, honeycomb, Moscato grappa 356 kcal

Pavlova (v) 9.5
English strawberries, raspberry coulis &
pistachio 389 kcal

Red Berries (vg) 9.5
blackberry sorbet, pate de fruit, Sauternes &
strawberry consommé 221 kcal

Flourless Chocolate Cake (v) 8.5
crème fraîche d'Isigny, gold leaf 880 kcal

Tarte Tatin – To Share (v) 15
vanilla ice cream, crème fraîche
1099 kcal per person

Summer Goats' Cheese (v) 10.5
Chabichou du Poitou, unpasteurised,
Waldorf salad, grilled baguette 530 kcal

