

BLUEBIRD

CHELSEA



£ 75 THREE COURSES

Starters



Bluebird Chopped Salad (vg)

kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing 618 kcal

Seared Tuna Sashimi

jalapeño miso, salted cucumber, avocado, yuzu soy dressing 208 kcal

Vitello Tonnato

rose veal carpaccio, tuna sauce, tomato, capers & olive oil 452 kcal

Mains

Truffle & Burrata Ravioli (v)

*wild broccoli, roast garlic, chilli, lemon butter sauce
toasted Parmesan breadcrumbs 530 kcal*

Baked North Atlantic Cod Mornay

roasted garlic, dried olive & tomato crumble 668 kcal

Aged Beef Ribeye

roasted shallot & Bordelaise sauce 1079 kcal

Sharing Sides

Chef Selection of Sides (v) 350 kcal



Desserts

Summer Berry Cheesecake (v)

ginger biscuit & mint 776 kcal

Warm Chocolate Cake (v)

malted milk ice cream 786 kcal

Marinated Pineapple (vg)

piña colada sorbet 392 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.

