

## FOR THE TABLE

"Pochon" Bread <i>sourdough, butter</i> 605 kcal	6
Nocellara Olives (vg) 220 kcal	5.5
Spicy Salmon Maki <i>avocado, shiso &amp; Japanese mayo</i> 562 kcal	12
Rock Oysters 1/2 Dozen <i>shallots &amp; Cabernet Sauvignon vinegar</i> 112 kcal	26
Oscietra Caviar 50g <i>blinis, chives &amp; crème fraîche</i> 364 kcal	100

## TO SHARE

Fruit De Mer Platter (for 2) <i>6 oysters, 6 sashimi seared tuna, yuzu soy dressing, 6 crab California roll, 6 spicy salmon maki, jalapeno miso &amp; shallot vinegar</i> 1289 kcal add ½ lobster for £30 1289 kcal	35pp
Herb Crusted Cumbrian Lamb Rack <i>slow cooked shoulder, Shepherd's pie &amp; minted lamb jus</i> 3185 kcal	38 pp
Chateaubriand (for 2) <i>21-day salt aged beef, truffle mash potatoes &amp; Bordelaise sauce</i> 2038 kcal	48pp
Porterhouse Steak (for 2) <i>40-day salt aged fillet &amp; sirloin on the bone, fries, classic Caesar, peppercorn sauce.</i> 900g 3503 kcal	58pp

## STARTERS

Sweetcorn Velouté <i>sesame prawn &amp; crab toast, black garlic, Amalfi lemon</i> 496 kcal	14	Burrata (v) <i>peaches, raspberry, mint, vanilla olive oil, sourdough melba toast</i> 454 kcal	16
Bluebird Chopped Salad (vg) <i>kale, fennel, radish &amp; radicchio, toasted seeds, carrot, orange &amp; ginger dressing</i> 608 kcal	12	Spicy Salmon Tartare <i>chilli garlic ponzu, avocado, cucumber, crème fraîche &amp; crispy wonton</i> 368 kcal	16
Crab California Roll <i>tempura crunch, tobiko, togarashi spice</i> 482 kcal	16	Seared Tuna Sashimi <i>jalapeno miso, salted cucumber, avocado, yuzu soy dressing</i> 200 kcal	18
Steak Tartare <i>slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese</i> 538 kcal	18	Seared Beef Tataki <i>truffled citrus soy, seaweed salad, artichoke chips</i> 365 kcal	17



## MAINS

Roast Heritage Carrot (vg) <i>chickpea &amp; tahini dressing, pine nuts brittle, dill &amp; shiso oil</i> 897 kcal	18	Burrata Summer Truffle Ravioli <i>burrata, wild broccoli, chilli, lemon, garlic</i> 925 kcal	25
Dry Aged Old Spot Pork Chop <i>apple ketchup, Pommery mustard sauce</i> 1071 kcal	29	Miso Marinated Loch Duart Salmon <i>soy &amp; lemongrass master stock, edamame, carrot, shimeji mushrooms</i> 567 kcal	30
Grilled Monkfish Tail wrapped in Jamon <i>kale, white asparagus &amp; lobster velouté</i> 440 kcal	38	Herb & Butter Roasted Chicken <i>truffle pommes puree, English peas &amp; morels</i> 1243 kcal	32
Ribeye Steak <i>42-day dry aged grass-fed, roasted shallot</i> 1404 kcal	39	Aged Beef & Mushroom Ragù <i>48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta</i> 995 kcal	32



## SAUCES

Grain Mustard 274 kcal		Bearnaise 221 kcal		Peppercorn 304 kcal		Bordelaise 232 kcal	3
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## BLUEBIRD CLASSICS

Crispy Duck Salad <i>kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i> 770 kcal	18
Tandoori King Prawn Masala <i>fragrant pilau rice, crispy onions, cucumber &amp; mint yoghurt, grilled garlic flat bread</i> 1360 kcal	26
Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese house sauce</i> 937 kcal	18

## SIDES

Fries (vg) 746 kcal	6
Purple Sprouting Broccoli (v) 221 kcal <i>garlic &amp; lemon, feta, yoghurt &amp; smoked almonds</i>	8
Caesar Salad 586 kcal <i>baby gem, Parmesan, anchovies, crouton</i> 909 kcal	8
Hispi Cabbage 227 kcal <i>smoked bacon, sage butter</i>	7
Truffle Mash Potatoes (v) 518 kcal <i>black truffle &amp; 36-month Parmesan</i>	8

Planning an event or celebration?

Scan below for further information



