

FOR THE TABLE

"Pochon" Bread <i>sourdough, butter</i> 605 kcal	7
Nocellara Olives (vg) 220 kcal	6
Spicy Salmon Maki <i>avocado, shiso & Japanese mayo</i> 562 kcal	12
Rock Oysters 1/2 Dozen <i>shallots & Cabernet Sauvignon vinegar</i> 112 kcal	27
Oscietra Caviar 50g <i>blinis, chives & 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 & shallot vinegar</i> 1289 kcal add 1/2 lobster for £30 1289 kcal	70
Beef Cheek Bourguignon (for 2) <i>Smoked pancetta, horseradish pomme purée, onions, mushrooms</i> 3185 kcal	70
Chateaubriand (for 2) <i>21-day salt aged beef, truffle mash potatoes & Bordelaise sauce</i> 3838 kcal	96
Porterhouse Steak (for 2) <i>40-day salt aged fillet & sirloin on the bone, fries, classic Caesar, peppercorn sauce</i> 1000g 3367 kcal	116

STARTERS

Cauliflower & Aged Cheddar Velouté (v) <i>Whipped goat curd toast, Amalfi lemon & chive oil</i> 641 kcal	14	Burrata (v) <i>winter truffle dressing, truffle toast, olive oil</i> 785 kcal	16
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i> 608 kcal	12	Spicy Salmon Tartare <i>chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton</i> 368 kcal	16
Crab California Roll <i>tempura crunch, tobiko, togarashi spice</i> 482 kcal	18	Seared Tuna Sashimi <i>jalapeno miso, salted cucumber, yuzu soy dressing</i> 200 kcal	18
Steak Tartare <i>slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese</i> 503 kcal	18	Seared Beef Tataki <i>truffled citrus soy, seaweed salad, artichoke chips</i> 365 kcal	18



MAINS

Roast Heritage Carrot (vg) <i>chickpea & tahini dressing, pine nuts brittle, dill & shiso oil</i> 897 kcal	18	Burrata Autumn Truffle Ravioli <i>burrata, wild broccoli, chilli, lemon, garlic</i> 863 kcal	26
Dry Aged Old Spot Pork Chop <i>apple ketchup, Pommery mustard sauce</i> 1071 kcal	29	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot, shimeji mushrooms</i> 567 kcal	30
Baked Hake Mornay <i>confit Baby Tomatoes, Green Olive & Parmesan Breadcrumbs</i> 759 kcal	34	Chicken Kiev <i>new season green garlic butter, radish & apple salad, chicken velouté</i> 1091 kcal	32
Fish Du Jour <i>Ask server for details</i>	Daily Market Price	Ribeye Steak <i>42-day dry aged grass-fed, vine tomatoes & Onion Ring</i> 1393 kcal	42



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> 579 kcal	19
Railway Mutton Curry <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i> 1249 kcal	28
Pumpkin, Spinach & Chickpea Masala (v) <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i> 1084 kcal	26
Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese house sauce</i> 1057 kcal	18

SIDES 8

Fries (vg) 746 kcal
Purple Sprouting Broccoli (v) 221 kcal <i>garlic & lemon yoghurt, feta & smoked almonds</i>
Caesar Salad 586 kcal <i>baby gem, Parmesan, anchovies, crouton</i> 909 kcal
Grilled Hispi Cabbage 360 kcal
Anchovy & garlic dressing, crispy onions and breadcrumbs
Truffle Mash Potatoes (v) 518 kcal
black truffle & 36-month Parmesan

Planning an event or celebration?

Scan below for further information



