



FOR THE TABLE

"Pochon" Bread <i>sourdough & butter</i> 605 kcal	7
Nocellara Olives (vg) <i>220 kcal</i>	6
Spicy Salmon Maki <i>avocado, shiso & Japanese mayo</i> 562 kcal	12
Rock Oyster 1/2 Dozen <i>shallots & Cabernet Sauvignon vinegar</i> 118 kcal	27
Fruit De Mer Platter (for 2) <i>6 oysters, 6 spicy salmon maki, 6 crevettes & dressed Cromer crab, Sriracha mayo, shallot vinegar & sourdough</i> 1669 kcal	35pp

Add bottomless bubbles for £29pp

BRUNCH

French Toast Peach Melba <i>whipped vanilla crème fraîche, raspberry & mint</i> 1089 kcal	16	Truffled Croque Monsieur <i>Gruyere cheese, honey roasted ham, Dijon mustard & fresh autumn truffle</i> 699 kcal	18
Benedict, Florentine, or Royale <i>two poached eggs, toasted English muffin, hollandaise</i> 784 kcal / 661 kcal / 775 kcal	13.5 / 14 / 15.5	Avocado & Poached egg (v) <i>habanero hot sauce, sour cream, taco & aged cheese</i> 798 kcal	17

SIDES 8

Fries (vg) 605 kcal
Gem Leaf Salad <i>croutons, champagne vinegar dressing</i> 586 kcal
Spinach "Carbonara" <i>smoked bacon, parmesan and egg yolk</i> 208 kcal
Truffle Mash Potatoes (v) <i>black truffle & 36-month Parmesan</i> 492 kcal
Grilled Hispi Cabbage <i>Caesar dressing, crispy onions, red chilli and parmesan breadcrumbs</i> 360 kcal

SUNDAY ROAST 12PM - 4PM

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Belly <i>apple sauce</i> 1789 kcal	28
Dry Aged Hereford Rolled Rib of Beef <i>horseradish</i> 1580 kcal	34
Cote de Boeuf (for 2) <i>800g rib on the bone, fries, peppercorn sauce</i> 3185 kcal	80

STARTERS

Cauliflower & Aged Cheddar Velouté (v) <i>whipped goat curd toast, Amalfi lemon & chive oil</i> 227 kcal	9	Crispy Duck Salad (h) <i>Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i> 1030 kcal	19
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i> 618 kcal	12	Crevettes Bouquet <i>served on ice, sriracha mayonnaise</i> 531 kcal	14
Burrata (v) <i>winter truffle dressing, truffle toast, olive oil</i> 474 kcal	16	Dressed Cromer Crab <i>served on ice, aioli, sourdough</i> 240 kcal	16

DESSERTS

Vanilla Crème Brûlée (v) <i>fresh blackberry, blackberry coulis & mint</i> 712 kcal	10
Monkey Bread – To Share (v) <i>cinnamon baked bread, salted pecan caramel, vanilla ice cream</i> 919 Kcal	20
Black Forrest Mousse (v) <i>72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut</i> 781 kcal	10
Bluebird Cheese Board (v) <i>Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers</i> 672 kcal	18
Ice Cream (v) & Selection Sorbet (vg) <i>3 per scoop</i> 20-100 kcal	daily options

MAINS

Roasted Heritage Carrot (vg) <i>chickpea & tahini dressing, pine nut brittle, dill & shiso oil</i> 397 kcal	18	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot shimeji mushrooms</i> 529 kcal	30
Burrata Autumn Truffle Ravioli (v) <i>burrata, wild broccoli, chilli, lemon, garlic</i> 792 kcal	25	Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese, house sauce</i> 888 kcal	18
Railway Mutton Curry (h) <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i> 1071 kcal	29	Ribeye Steak <i>42-day dry aged grass-fed</i> 1077 kcal add sauce – extra 3 Bearnaise 221 kcal peppercorn 304 kcal	42



