



BLUEBIRD

CHELSEA

BLUEBIRD FAVOURITES



Nyetimber Classic Cuvee, Multi-Vintage 15

Nyetimber Rosé, Multi-Vintage 18

Nyetimber Blanc de Blancs, 2016 20

BRUNCH

Ham & Eggs Bubble & Squeak <i>Boxing day Bubble, Honey glazed Ham, Fried Egg and English mustard sauce</i>	18	French Toast <i>whipped vanilla crème fraîche, raspberry & mint</i>	16
Fried Brussel Sprouts, Rich yolk Eggs & Hollandaise <i>Balsamic vinegar glaze & sesame seeds</i>	16	Benedict, Florentine, or Royale <i>two poached eggs, toasted English muffin, hollandaise</i>	13.5 / 14 / 15.5

STARTERS

Cauliflower & Aged Cheddar Velouté (v) <i>whipped goat curd toast, Amalfi lemon & chive oil</i>	14	Crevettes Bouquet <i>served on ice, sriracha mayonnaise</i>	14
Smoked Salmon with brown bread & butter <i>garnished traditionally</i>	19	Dressed Cromer Crab <i>served on ice, aioli, sourdough</i>	16
Crispy Duck Salad (h) <i>Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i>	19	Steak Tartare <i>slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese</i>	18

MAINS

Roasted Heritage Carrot (vg) <i>chickpea & tahini dressing, pine nut brittle, dill & shiso oil</i>	18	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot shimeji mushrooms</i>	30
Burrata Autumn Truffle Ravioli (v) <i>burrata, wild broccoli, chilli, lemon, garlic</i>	25	Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese, house sauce</i>	18
Pigs in Blankets Sausage & Mash <i>chipolata wrapped in bacon, whipped mash potato & roast onion gravy</i>	18	Ribeye Steak <i>42-day dry aged grass-fed add sauce – extra 3 Bearnaise peppercorn</i>	42

BOXING DAY CURRY

Railway Mutton Curry (h) <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	29
Butter Turkey Tikka Curry (h) <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	29
Pumpkin Spinach & Chickpea Masala <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	26

SIDES 8

Fries (vg)
Gem Leaf Salad <i>croutons, champagne vinegar dressing</i>
Truffle Mash Potatoes (v) <i>black truffle & 36-month Parmesan</i>
Hispi Cabbage <i>Caesar dressing, crispy onions, red chilli and parmesan breadcrumbs</i>



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. 14.5% service charge will be added to your bill. Prices include VAT.

