

### FOR THE TABLE

**STARTERS** 

12

18

18

Burrata (v)

Spicy Salmon Tartare

Seared Tuna Sashimi

soy dressing 200 kcal

785 kca

365 kcal

MAINS

Tortano Crown Sourdough Bread (v) salted butter 605 kcal

Nocellara Olives (vg) 220 kcal

Invisible Soup -A donation to Friends of the Elderly's Winter Appeal

Spicy Salmon Maki avocado, shiso & Japanese mayo 562 kcal

Rock Oysters 1/2 Dozen shallots & Cabernet Sauvianon vineaar 118 kcal

Oscietra Caviar 50a blinis, chives & crème fraîche 364 kcal

## TO SHARE

Fruit De Mer Platter (for 2) 6 oysters, 6 sashimi seared tuna, yuzu soy dres 6 crab California roll, 6 spicy salmon maki, jalapeño miso & shallot vinegar 1289 kcal add smoked salmon with brown bread & butt for £14 605 kcal	tor	Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nu & shiso oil 897 kcal Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard s 1071 kcal	
Cote de Boeuf (for 2) 800g rib on the bone, fries, peppercorn sauce 3185 kcal	<b>ப</b>	Baked Hake Mornay confit baby tomatoes, green olive o Parmesan breadcrumbs 759 kcal	&
Chateaubriand (for 2) 21-day salt aged beef, truffle mash potatoes Bordelaise sauce 3838 kcal	48pp	Today's Special Dai ask server for details	ly N
Porterhouse Steak (for 2) 40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce 1000 3367 kcal	58pp )g		

#### Cauliflower & Aged Cheddar Velouté with Wild Garlic Pesto (v) 14 whipped goat curd toast with Amalfi lemon 641 kcal

Bluebird Chopped Salad (va) kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing 608 kcal

Crab California Roll tempura crunch, tobiko, togarashi spice 482 kcal

Steak Tartare slow cooked egg yolk, crispy potato, crème fraiche, Parmesan cheese 503 kcal 100



6

12

27

brittle, dill

uce

18 Fresh Potato Gnocchi with Burrata(v)

26 wild broccoli, roast aarlic, chilli & lemon butter sauce toasted Parmesan breadcrumbs 863 kcal

tomato on toast, Early Harvest Olive Oil and Balsamic

chilli garlic ponzu, avocado, cucumber,

crème fraîche & crispy wonton 368 kcal

jalapeño miso, salted cucumber, yuzu

truffle citrus soy, seaweed salad, artichoke crisps

Honey Roast Duck Tataki (h)

29 Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, Shimeji mushrooms 529 kcal

34 Panko Breaded Chicken & Sausaae 32 chicken goujons, Balmoral sausage, celeriac, red wine & butter sauce 1091 kcal Market Price

> 12 oz Ribeve Steak 42 42-day dry aged grass-fed beef, roasted bone marrow with shallot & parsley salad 1393 kcal

## SAUCES

Bearnaise 221 kcal | Peppercorn 304 kcal | Grain Mustard 274 kcal

Bordelaise 232 kcal

# BLUEBIRD CLASSICS

Crispy Duck Salad (h) kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1030 kcal	18
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1249 kcal	29
Pumpkin, Spinach & Chickpea Masala (v) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1084 kcal	26
Bluebird Cheese & Bacon Burger sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & Bearnaise 1057	18 kcal

#### SIDES 8

Fries (vg) 605 kcal

16

16

18

18

30

3

Spinach "Carbonara" 308 kcal smoked bacon, Parmesan and egg yolk

Gem Leaf Salad (vg) 168kcal baby gem, croutons, Champagne vinegar dressing

Grilled Hispi Cabbage 360 kcal

Caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs

Truffle Mash Potatoes (v) 492 kcal black truffle & 36-month aged Parmesan



When visiting any of our restaurants, it is your responsibility to let us know if you have any allerges, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we 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.

