



COCKTAILS

Aperol Spritz <i>Aperol, prosecco, fever-tree soda</i>	14
Mojito <i>Havana 3yo, lime, sugar, fever-tree soda</i>	14
Negroni <i>Tanqueray gin, Belsazar red vermouth, Campari</i>	14
Margarita <i>Olmeca tequila, Cointreau, lime</i>	14
Pornstar Martini <i>Ketel one vodka, passion fruit liqueur, passion fruit juice, passion fruit purée, prosecco</i>	15.5



BRUNCH (UNTIL 4PM)

Eggs Benedict 784 kcal	13.5
Eggs Florentine (v) 661 kcal	14
Eggs Royale 775 kcal	15.5
Avocado Sourdough Toast (vg) <i>spinach, green tomato, onions & chilli salsa 613 kcal</i>	13
English Asparagus (v) <i>soft poached hen's egg, hollandaise 517 kcal</i>	18

SMALL PLATES

Nocellara Olives (vg) 176 kcal	4.5	Smoked Almonds (vg) 558 kcal	4.5
Flat Bread (vg) <i>chilli oil 445 kcal</i>	6	Truffle Arancini (v) <i>garlic aioli 1097 kcal</i>	9
Thai Butternut Squash Soup (v) <i>roasted pumpkin seeds & chilli oil 360 kcal</i>	9	Spicy Salmon Tartare <i>chilli garlic ponzu, avocado, cucumber, crème fraiche & crispy wonton 452 kcal</i>	16
Hummus, Grilled Flat Bread (vg) <i>heritage breakfast radish, chilli oil 597 kcal</i>	9	Burrata (v) <i>wild garlic & basil pesto, olive oil, cherry tomatoes 754 kcal</i>	15

SALADS

Crispy Duck Salad <i>kohlrabi, bok choy, mint, chilli jam dressing, peanuts 1030 kcal</i>	17	Tuna Nicoise <i>seared tuna, confit potatoes, soft poached egg, fine beans, tomatoes & olives 285 kcal</i>	20
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds with carrot orange & ginger dressing 618kcal</i>	12	Caesar Salad <i>baby gem, Parmesan, anchovies, croutons 909 kcal</i> <i>add chicken 1073 kcal – extra 5</i>	12

BLUEBIRD CLASSICS & MAINS

Tandoori Chicken Masala <i>fragrant pilau rice, crispy onions, cashews & mango chutney 1359 kcal</i>	22	Bluebird Angus Burger <i>baby gem lettuce, red onion, pickles, house sauce 888 kcal</i> <i>add bacon 289 kcal – extra 5</i>	16
Beer Battered Haddock <i>chips & minted peas, tartar sauce 1387 kcal</i>	18	Chilli, Garlic & Coconut Prawns <i>grilled sourdough & burnt lemon 797 kcal</i>	19
Steak Frites – Ribeye <i>fries, peppercorn sauce 1706 kcal</i>	32	Buttermilk Fried Chicken <i>Buffalo hot sauce, blue cheese, sweet & sour cucumber 1259 kcal</i>	20
Skinny Vegan Burger (vg) <i>chickpea & broad-bean patty, smoked vegan. cheese, coconut yoghurt tzatziki 607 kcal</i>	15	Delica Pumpkin Ravioli(v) <i>Thai pumpkin velouté, aged Parmesan, rose sage & hazelnut butter 792 kcal</i>	16

SIDES 6

Fries (v) <i>577 kcal</i>	Tenderstem Broccoli (vg) <i>chilli, garlic oil 163 kcal</i>
Steamed Spinach (vg) <i>salted butter 176 kcal – extra 1</i>	Herb Buttered New Potatoes (v) <i>fresh mint, salted butter 350 kcal</i>

NO ALCOHOL

Fresh Orange Juice <i>234 kcal</i>	5.5
ABC Ginger <i>apple, beetroot, carrot, ginger 389 kcal</i>	6.5
Passion Good <i>passion fruit, apple, ginger 271 kcal</i>	7
Clean & Green <i>cucumber, kale, apple, lemon 194 kcal</i>	7
Rosalina <i>passion fruit juice, raspberries, redcurrant, rose syrup, soda 35 kcal</i>	8.5
Apple & Elderflower Spritzer <i>apple juice, cucumber, elderflower cordial, soda 21 kcal</i>	8.5



DESSERTS

Soft Serve Ice Cream <i>winterberry compote, oat & nut granola 655 kcal</i>	8
Selection Sorbets (vg) <i>63 kcal</i>	2.5 per scoop
Macarons (v) <i>three pieces 152 kcal</i>	4
Vanilla Crème Brûlée (v) <i>fresh blackberry, blackberry coulis & mint 775 kcal</i>	9
Sticky Toffee Pudding (v) <i>dates & cola sponge, salted toffee sauce 783 kcal.</i>	9



SPARKLING

	125ML	BTL/MAG
Prosecco, N.V, Le Dolci Colline, Italy	9	45
Chandon Brut, N.V, Mendoza, Argentina		65
Nyetimber Classic Cuvée, N.V, Sussex, England	14	75/150
Nyetimber Rosé, N.V, Sussex, England	17	92
Lanson Brut Père et Fils, N.V, Champagne, France	13.5	74
Lanson Brut Rosé, N.V, Champagne, France	16.5	98
Laurent Perrier Rosé, N.V, Champagne, France		170
2013 Dom Pérignon, Champagne, France		335

WHITE

	175ML	BOTTLE
D&D Premiere Ballerine, 2022, Gascony, France <i>citrus on the nose, notes of apricot, peach and honeysuckle</i>	8	30
Pinot Grigio Mestri Vernacoli, 2022, Trentino, Italy <i>lightly honeyed nose with floral, peachy notes</i>	10	36
Verdejo Diez Siglos, 2022, Rueda, Spain <i>crisps & unoaked, fragrant with pineapples, pears and mangos</i>	11	40
Satyr Sauvignon Blanc, 2023, Marlborough, New Zealand <i>full & plentiful, fresh acidity, pear & apple fruits with a mineral fish</i>	12	44
Albarino Valminor, 2022, Rias Baixas, Spain <i>aromatic, zesty nose with notes of apple, lime & white flower</i>		48
Chablis Domain De La Motte, 2022, France <i>light & crisp with great minerality, fresh green apple</i>		65

COCKTAILS

Espresso Martini | 15.5
Kettle One vodka, Tia Maria, Coffee, Vanilla syrup

Negroni | 14
Tanqueray gin, Belsazar red vermouth, Campari

Pornstar Martini | 15.5
Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco

BEER & CIDER

Peroni	7
Peroni (Gluten Free)	7
Peroni (Alcohol Free)	7
Asahi	7
London Meantime Pale Ale	7
Big Drop Citra IPA 0.5% 72 kcal	7
Aspall Draught Cider	7

BLUSH

	175ML	BOTTLE
Pierre Papa, Rose, 2022, Languedoc, France <i>fresh, floral & citrus palate with a zesty finish</i>	10	35
Mirabeau Azure, 2022, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i>	12	50
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i>		60
Mirabeau La Reserve, 2020, Côtes De Provence, France <i>beautiful acidity across the palate and a slightly smoky finish with notes of dried apricot</i>		90

RED

	175ML	BOTTLE
Cuvee Jean-Paul Rouge, 2021, Gascogne, France <i>ripe red summer berries, plums & damsons</i>	8	30
Cuvee 11 Merlot, 2022, Languedoc, France <i>smooth, notes of blueberries & a persistent finish</i>	10	36
Gorgeous Grenache, 2021, South Australia, Australia <i>red & blue fruits, powdery tannins</i>	13	42
Cabernet Sauvignon 'Man with Ax', 2022, California, U.S.A <i>ripe blackcurrant and wild berry fruit on the nose, sweet vanilla oak</i>		43
Malbec, Deande, 2022, Mendoza, Argentina <i>ripe berries & spice, weighty with soft & gentle tannins</i>	14	52
Pinot Noir, Cave de Turckheim, 2022, Alsace France <i>red plum compote and an earthy, bracken-like quality</i>		55

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. 13.5% service charge will be added to your bill. Prices include VAT.