



## COCKTAILS

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



## SMALL PLATES

|   |     |   |     |
|---|-----|---|-----|
| Nocellara Olives (vg) <i>176 kcal</i>   | 5.5 | Smoked Almonds (vg) <i>558 kcal</i>                                     | 4.5 |
| "Pochon" Bread<br><i>sourdough, butter 605 kcal</i>   | 5   | Truffle Arancini (v)<br><i>garlic aioli 1097 kcal</i>                   | 9   |
| Leek & Potato Velouté (v)<br><i>sourdough croutons, lovage &amp; parsley salsa verde 410 kcal</i>           | 9   | Crevettes Bouquet<br><i>served on ice, Sriracha mayonnaise 500 kcal</i> | 13  |
| Hummus, Grilled Flat Bread (v)<br><i>heritage breakfast radish, chilli oil &amp; garlic butter 597 kcal</i> | 9   | Crab California Roll<br><i>tempura crunch, togarashi spice 161 kcal</i> | 12  |

## SALADS

|   |    |   |    |
|---|----|---|----|
| Burrata (v)<br><i>truffle dressing, wild mushroom sourdough toast, early harvest olive oil 778 kcal</i> | 15 | Spicy Salmon Tartare<br><i>chilli garlic ponzu, avocado, cucumber, crème fraîche &amp; crispy wonton 452 kcal</i> | 16 |
| Crispy Duck Salad<br><i>kohlrabi, bok choy, mint, nam jim dressing roasted peanuts 1030 kcal</i>        | 18 | Caesar Salad<br><i>baby gem, Parmesan, anchovies, croutons 909kcal add chicken 1073 kcal – extra 5</i>            | 12 |

## BLUEBIRD CLASSICS & MAINS

|   |    |   |    |
|---|----|---|----|
| Tandoori King Prawn Masala<br><i>fragrant pilau rice, crispy onions, cucumber &amp; mint yoghurt, grilled garlic flat bread 1359 kcal</i> | 26 | Bluebird Angus Burger<br><i>baby gem lettuce, red onion, pickles, house sauce 888 kcal</i>                        | 16 |
| Beer Battered Haddock<br><i>chips &amp; minted peas, tartar sauce 1508 kcal</i>   | 18 | Chilli, Garlic & Coconut Prawns<br><i>grilled focaccia &amp; burnt lemon 643 kcal</i>                             | 19 |
| Rump Steak Au Poivre<br><i>aged rump, fries, peppercorn sauce 1075 kcal</i>   | 32 | Whole Grilled Baby Chicken<br><i>miso butter &amp; hot sauce, grilled lime 1130 kcal</i>                          | 23 |
| Aged Beef & Mushroom Ragu<br><i>48hr slow cooked grass-fed beef, 36-Month Parmesan, fresh egg pasta 1201 kcal</i>                         | 20 | Delica Pumpkin Tortellini<br><i>Thai pumpkin velouté, aged Pecorino, rose sage &amp; hazelnut butter 792 kcal</i> | 25 |

## SIDES

|  |   |   |   |
|--|---|---|---|
| Fries (vg)<br><i>605 kcal</i>  | 6 | Hispi Cabbage <i>275 kcal</i>   | 7 |
| Gem Leaf Salad (v) <i>85 kcal</i><br><i>Parmesan, croutons &amp; Champagne vinegar</i> | 6 | Truffle Mash Potatoes (v) <i>492 kcal</i><br><i>black truffle &amp; 36-month Parmesan</i> | 8 |

## NO ALCOHOL

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



## BRUNCH (UNTIL 4PM)

|  |      |
|--|------|
| Eggs Benedict <i>784 kcal</i>  | 13.5 |
| Eggs Florentine (v) <i>661 kcal</i>  | 14   |
| Eggs Royale <i>775 kcal</i>  | 15.5 |
| Smashed Avocado & Corn Tostada (vg) <i>17 Habanero hot sauce, sour cream, taco &amp; aged cheese, poached egg 792 kcal</i> | 17   |

Planning an event or celebration?  
Scan below for further information



## DESSERTS

|   |   |
|---|---|
| Winter Berry Cheesecake (v)<br><i>winterberry compote, whipped vanilla cream cheese, mulled berry compote, ginger biscuit base 806 kcal</i> | 9 |
| Ice Cream (v) & Sorbet Selection (vg)<br><i>scoop 20-100 kcal</i>   | 3 |
| Macarons (v)<br><i>three pieces 152 kcal</i>  | 4 |
| Vanilla Crème Brûlée (v)<br><i>fresh blackberry, blackberry coulis &amp; mint 775 kcal</i>  | 9 |
| Sticky Toffee Pudding (v)<br><i>dates &amp; 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<br><i>citrus on the nose, notes of apricot, peach &amp; honeysuckle</i>                       | 8     | 30     |
| Pinot Grigio Mestri Vernacoli, 2022, Trentino, Italy<br><i>lightly honeyed nose with floral, peachy notes</i>                               | 10    | 36     |
| Verdejo, Diez Siglos, 2022, Rueda, Spain<br><i>crisp &amp; unoaked, fragrant with pineapples, pear &amp; mango</i>                          | 11    | 40     |
| Satyr Sauvignon Blanc, 2023, Marlborough, New Zealand<br><i>full &amp; plentiful, fresh acidity, pear &amp; apple with a mineral finish</i> | 12    | 44     |
| Albariño Valminor, 2022, Rias Baixas, Spain<br><i>aromatic, zesty nose with notes of apple, lime &amp; white flower</i>                     |       | 48     |
| Chablis Domaine De La Motte, 2022, France<br><i>light &amp; crisp with great minerality, fresh green apple</i>                              |       | 65     |

## COCKTAILS

Espresso Martini | 15.5  
*Ketel One vodka, Tia Maria, coffee, vanilla syrup*

Negroni | 14  
*Tanqueray gin, Belsazar red vermouth, Campari*

Pornstar Martini | 15.5  
*Ketel one vodka, passion fruit liqueur, passion fruit juice, passion fruit purée, prosecco*

## BEER & CIDER

|                                 |   |
|---------------------------------|---|
| Peroni                          | 7 |
| Peroni (Gluten Free)            | 7 |
| Peroni 0% (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<br><i>fresh, floral &amp; citrus palate with a zesty finish</i>   | 10    | 35     |
| Mirabeau Azure, 2022, Côtes Du Provence, France<br><i>herbaceous, with juniper, citrus, floral rose &amp; lavender</i>                                       | 12    | 50     |
| Mirabeau Etoile, 2021, Côtes De Provence, France<br><i>lychee, pomelo, bergamot, subtle hints of freesia &amp; orange flower</i>                             |       | 60     |
| Mirabeau La Reserve, 2020, Côtes De Provence, France<br><i>beautiful acidity across the palate &amp; a slightly smoky finish with notes of dried apricot</i> |       | 90     |

## RED

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