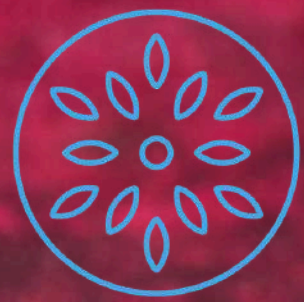




BLUE
STRAWBERRY



Dinner Menu

SPRING SUMMER 2026

OUR FOOD

Expertly crafted

Our chefs are passionate about pushing the boundaries and exploring culinary innovation while paying homage to modern British cuisine. Trained in some of the UK's most prestigious Michelin-starred restaurants, our development chef explores flavours and cooking techniques used around the world to create dishes that leave guests wanting more.

Seasonal & bespoke

Menus are designed to reflect the seasonality of British produce and are changed twice a year, developed using only the freshest ingredients that provide the boldest flavours. In addition to these collections, we develop bespoke menus for any client brief. Your options are limitless - join us on our culinary journey!

Responsibly sourced

Our chefs create seasonal menus that utilise the whole product wherever possible, thereby minimising waste. Fish is sourced from Daily Fish Supplies, meat from women-owned bespoke butchery Alternative Meats, and fresh produce from County Supplies, which sources its ingredients from sustainable farms around the UK.



CANAPÉS



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Fish

Cold

Beetroot cured salmon, lemon labneh, bronze fennel, pickled golden beetroot, crispy skin.

Tuna loin tartare, soy ginger dressing, sesame crisp, avocado wasabi purée, togarashi.

Asparagus & handpicked Devon crab croustade, whitecurrant gel.

Sea bream ceviche taco, pea guacamole, wasabi pea.

Hot

Smoked haddock brandade, rösti, lemon relish, crispy capers.

Honey miso glazed salmon, wasabi mayonnaise, seaweed crisp.

Seared scallop, charred lime emulsion, coriander, puffed wild rice.

Sesame prawn toast, burnt chilli emulsion, pickled shallot.

Key: G - Contains gluten. Full allergen list available on request



CANAPÉS

Meat

Cold

Roast fillet of beef, truffle, tarragon cream, celeriac crisp.

Coronation chicken tart, golden raisin gel, curry leaf. G

Duck liver parfait, summer herb waffle, orange curd, shaved radish. G

Hot

Steamed chicken croquette, roast chicken mayonnaise, pickled cucumber. G

Confit duck & Oxford Blue croquette, sour cherry purée, sorrel. G

Pressed chicken skewer, charred spring onion relish, mirin glaze, pickled radish.

Beef tartare, bone marrow rösti, pecorino, caviar.

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CANAPÉS

Vegetarian

Cold

Whipped Wigmore cheese, pickled beetroot, truffle honey, fennel seed cracker. G

Charred sweetcorn tartlet, coconut & Scotch bonnet jelly, puffed corn. G

Confit tomato, basil scone, stracciatella, black pepper honey, marjoram. G

Hot

Pea, mint & lemon arancini, basil emulsion, pickled lemon.

Smoked crumpet bread, soy marinated cured yolk, crispy chilli, chive. G

Vegan

Cold

Heritage tomato tart, olive tapenade, basil purée.

Spring vegetable “mosaic”, lemon vinaigrette, sunflower curd.

Hot

Charred baby corn, smoked miso glaze, corn purée, toasted sesame.

Moroccan cauliflower fritter, baba ghanoush, pomegranate molasses.

Spiced potato cake, tamarind chutney, carrot pickle, coconut sambal.

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STARTERS



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Fish

Mackerel Rillettes - pickled cucumber, preserved lemon, carta di musica. G

Lime & Anise Cured Salmon - pickled cucumber, wasabi crème fraîche, dashi keta, yuzu gel.

Salmon Mi Cuit - smoked yoghurt, cucumber relish, salmon skin crisp, honey & soy dressing.

Stone Bass Ceviche - charred lime, macerated strawberry, mint.

Meat

Chicken Terrine - charred gem lettuce, toasted croûton mayonnaise, 24 month aged Parmesan. G

Tartare of Beef - Marmite glazed crumpet, burnt leek mayonnaise, hen's egg yolk. G

Vegetarian

Torn Burrata - pickled rhubarb, basil pesto, basil crisp.

Salt-Baked Heritage Beetroots - whipped goat's curd, charred orange, crisp capers, chervil.

Lancashire Bomb Soufflé - heritage tomato velouté, green tomato chutney. G

Burrata & Heritage Tomatoes - white balsamic roasted nectarines, basil & pine nuts.

Tomato Tarte Tatin, whipped crème fraîche, balsamic caviar, rocket. G

Charred Asparagus - Kalamata olive labneh, early harvest oil, toasted pine nut dukkah.

Vegan

Mushroom "scallop" - pea purée, edamame salad, puffed wild rice.

Grilled Courgette Ribbons - white bean purée, caper & raisin dressing, lemon thyme, sourdough crisp. G

Charred Sprouting Broccoli - romesco sauce, sherry vinegar caramel, crispy chickpeas, basil.

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MAIN COURSES



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Fish

Panfried Fillet of Seabass - fricassée of Spring vegetables, pommes noisettes.

Pan Fried Hake - charred leek, caramelised Jerusalem artichoke, Gruyère sauce, dill.

Roasted Plaice Fillet - parsley creamed potatoes, crab beignet, sea herbs, cavolo crisp.

Fillet of Stone Bass - charred courgette, asparagus, smoked new potatoes, buttermilk sauce.

Meat

Corn Fed Chicken Breast - nduja gnocchi, confit plum tomato, basil, chicken butter sauce. G

Roast Breast & Pressed Leg of Corn Fed Chicken - potato rösti, tenderstem, Madeira jus.

Belly of Pork - pomme purée, roasted fennel, red apple & miso purée, crackling, cider sauce.

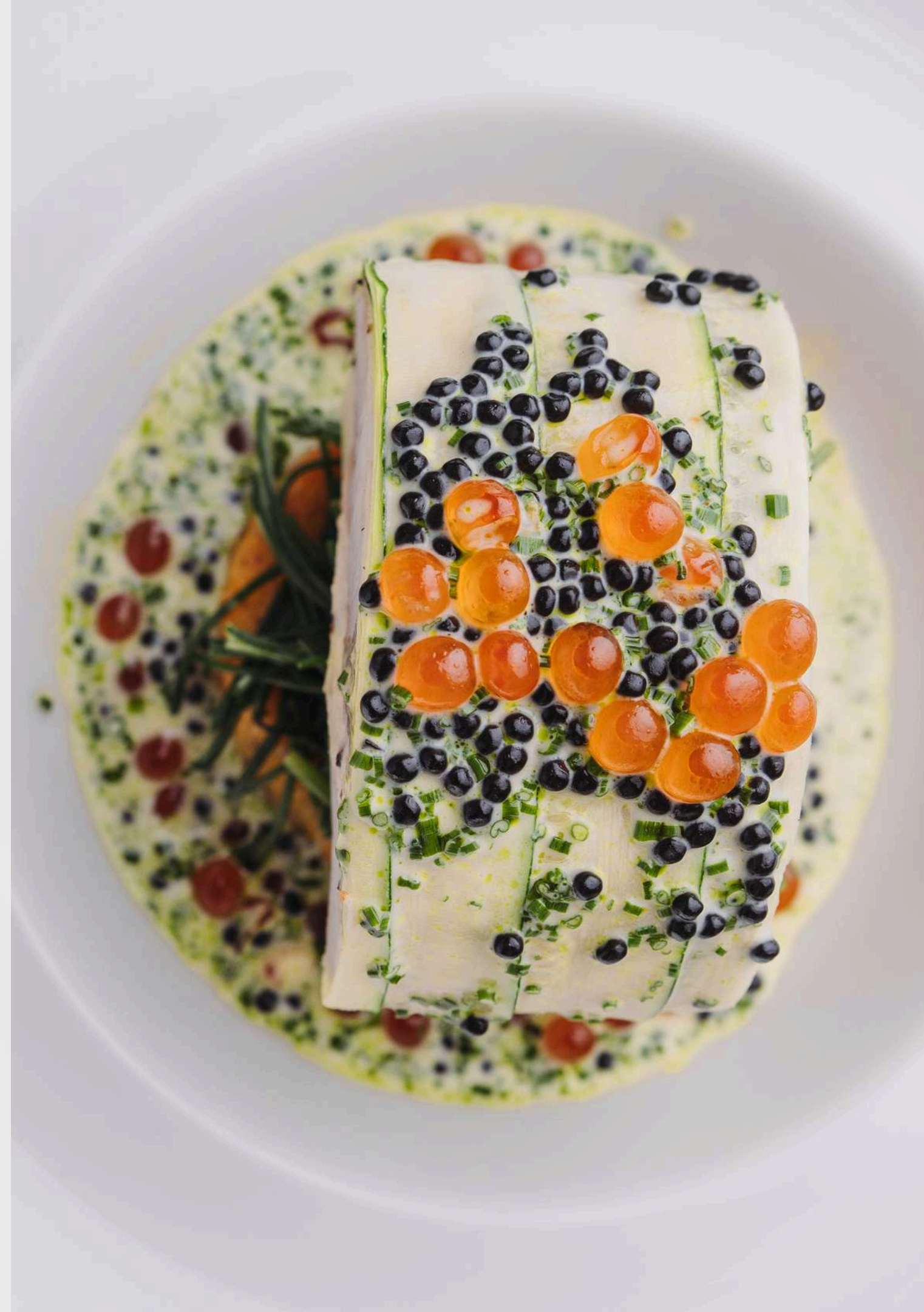
Molasses Glazed Chicken Breast - buttermilk thigh, charred corn, sweet potato fondant, Spring cabbage, chicken butter sauce.

Roasted Chicken Breast & Rolled Thigh “Porchetta” - pommes Anna, pea purée, asparagus, jus rôti.

Featherblade of Beef - horseradish mash, roasted carrot, bone marrow crumb, red wine jus.

Short Rib of Beef - carrot purée, Summer garden vegetables, potato rösti, Bordelaise jus.

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MAIN COURSES

Meat

- Dry Aged Sirloin of Beef- olive oil pomme purée, roasted grape, tenderstem, chimichurri.
- Smoked Ketchup Glazed Sirloin of Beef - potato fondant, Roscoff onion, English watercress purée.
- Glazed Short Rib of Beef - horseradish Hasselback potatoes, carrot purée, parsley, caper & crouton dressing.
- Duo of Lamb - Shepherd’s pie, roasted rump, buttered cabbage, roasted carrots.
- Roasted Rump of Lamb - thyme dauphinoise, pea purée, heritage carrots, jus rôti.
- Lamb Cutlet - slow cooked lamb croquette, minted pea ragout, Spring greens, wild garlic pesto, jus rôti. G
- Roasted Guinea Fowl Breast - buttered Spring vegetables, summer truffle pesto, pommes Parisienne.
- Fillet of Beef - pommes Anna, pea purée, peas & white wine shallots, charred lettuce, jus rôti.

Vegetarian

- Asparagus & Ricotta Tortellini - sauce vierge, chargrilled asparagus. G
- Miso Baked Aubergine - sriracha caramel, miso purée, crispy duck egg. G

Vegan

- Apricot Harissa Cauliflower - smoked sunflower seed labneh, pickled carrot, coriander.
- Braised Portobello Mushroom - miso purée, spelt “risotto”, charred baby gem, pumpkin seed pesto. G

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DESSERTS



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Elderflower Mousse - strawberry compote, lemon zest shortbread. G

Cherry & Yoghurt Tart - white chocolate ice cream, cherry compote, lemon balm. G

Lemon Slice - crème fraîche ice cream, burnt meringue. G

Summer Fruit Choux Bun - coconut mousse, raspberry gel, fresh raspberries. G

Banoffee Pie - whipped vanilla ganache, roasted banana, salted caramel. VG

Peach Melba - poached peaches, roasted white chocolate mousse, honey & lemon thyme caramel. VG

Tiramisu - coffee sponge, mascarpone mousse, espresso jelly, cocoa powder dust. G

Strawberry Shortbread - whipped mascarpone, lemon verbena, macerated Kent strawberries. G

Chocolate Tart - milk chocolate ganache, crunchy feuilletine, salted caramel. G, VG

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CONTACT US

We would love to hear from you...

osh@bluestrawberry.co.uk
020 7733 3151

Old Sessions House
22 Clerkenwell Green
Clerkenwell
London
EC1R 0NA