

## FOR THE TABLE

"Pochon" Bread sourdough, butter 597 kcal	5
Nocellara Olives (vg) 176 kcal	5.5
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar 118 kcal	22
Oscietra Caviar 30g blinis, chives & crème fraîche 358 kcal	75

## TO SHARE

Fruit De Mer Platter (for 2) 8 oysters, 8 crevettes, potted cornish crab spicy salmon tartare, toasted brioche, crispy wonton sriracha mayo & shallot vinegar 881 kcal add ½ lobster for £30 1508 kcal	35pp
Wood Fire Roasted Turbot (for 2) lemon & chervil mousse, warm tomato and olive Sauce Vierge 1281 kcal	75
Chateaubriand (for 2) 21-day dry aged Hereford beef, fries, kale Caesar salad, peppercorn sauce 2791 kcal	92
Beef Wellington (for 2) 16oz fillet, mushroom duxelles, spinach, gem leaf salad & Bordelaise sauce 1823 kcal	96



## STARTERS

Gazpacho (vg) chilled tomato & watermelon, lemon oil 138 kcal	8	Burrata (v) pan con tomate, sicilian lemon oil & san marzano tomato 686 kcal	15
Whipped Vegan Feta (vg) marinated beetroots, candied pecans, sourdough croutons 562 kcal	11	Spicy Salmon salmon tartare, chilli garlic ponzu, avocado, crème fraiche & crispy wonton 413 kcal	15
Cornish Crab Salad toasted brioche, apple, grapefruit & radish 305 kcal	17	Crevettes Bouquet served on ice, Sriracha mayonnaise 531 kcal	13
Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 566 kcal	16	Pigs Head Croquette sauce gribiche, bitter lettuce, soft poached egg & apple 711 kcal	13



## MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 397 kcal	18	Truffle & Burrata Ravioli (v) wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 530 kcal	22
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce 1186 kcal	25	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 529 kcal	26
Baked Atlantic Cod Mornay spinach & roast garlic, tomato, olive & feta crumble 1274 kcal	29	Butter Roasted Chicken Breast sweetcorn, girolles, english peas & soya butter sauce 746 kcal	28
Ribeye Steak 42-day dry aged grass-fed, roasted shallot 1077 kcal	39		

## SAUCES

Grain Mustard 274 kcal		Bearnaise 221 kcal		Peppercorn 304 kcal		Bordelaise 232 kcal	3
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## BLUEBIRD CLASSICS

Crispy Duck Salad kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1239 kcal	17
Tandoori King Prawn Masala fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread 1210 kcal	26
Bluebird Angus Burger dry aged Angus patty, slow cooked short rib, kimchee mayo & smoked cheese 859 kcal	15

## SIDES

Fries (vg) 605 kcal	6
Heritage carrots (vg) 315 kcal honey & five spice, toasted cashew nuts	6
Gem Leaf Salad (v) 103 kcal parmesan, croutons & Champagne vinegar	6
Ratte Potato Salad (v) 462 kcal honey mustard, crème fraîche dressing	7
Hispi Cabbage 283 kcal smoked bacon, sage butter	7
Heritage Tomato Salad (vg) 205 kcal citrus dressing & coriander	7

Planning an event or celebration?

Scan below for further information



