

soups and appetisers

leeks vinaigrette	
egg mimosa, capers, croûtons	6.00
wild garlic soup	
welsh rarebits dumplings, extra virgin olive oil	6.00
jerusalem artichoke soup toasted hazelnuts, croûtons, extra virgin olive oil	6.50
chicken broth	
matzo dumplings, noodles	6.75
sweet cured herrings beetroot, horseradish, dill and mustard dressing	8.50
english asparagus	
hollandaise sauce or vinaigrette	9.50
foie gras ballotine	
port jelly, toasted brioche	12.50
steak tartare	
galloway beef, hen's egg, melba toast	13.00
as a main course with chips	17.00

sea food

six west mersea rock oysters shallot vinegar, rye bread	10.00
severn and wye smoked salmon caviar, crème fraîche, chives, rye	12.00
shellfish cocktail crayfish, atlantic prawns, brown shrimps, marie-rose	12.75
seared yellow fin tuna herbs, soy, wasabi	13.50
whole baby devonshire crab in the shell, mayonnaise	14.50
lobster in the shell, mayonnaise half or whole	19.00 or 38.00

salads

beetroot salad and pine nuts pea shoots, watercress, mustard dressing	6.50
spring vegetables and feta salad asparagus, radish, broad beans, soft herbs, lemon	7.50
rocket roast tomato, parmesan, aged balsamic	7.50

fish

loch duart salmon fishcake spinach, capers and gherkins	12.75
bluebird fish pie day boat fish, tarragon sauce	13.50
fish and chips day boat fish, tartar sauce	13.50
steamed lemon sole brown shrimps, fine green beans, champagne and chive velouté	22.00
scottish halibut fillet english asparagus, hollandaise sauce	24.00

eggs

eggs benedict ham, brioche muffin	6.75
eggs florentine spinach, brioche muffin	6.75
eggs royale smoked salmon, brioche muffin	8.00

risotto and pasta

wild mushroom risotto gremolata, parmigiano reggiano, extra virgin oil	12.00
cannelloni of ricotta and spinach wild rocket, tomato fonduta, pesto, pine nuts	14.50

side orders

buttered green beans	3.75
mashed potatoes	3.75
secrett's green leaf	3.75
plum tomato, red onion, forum vinegar dressing	3.75
hand cut chips	4.00
sprouting broccoli	4.50
charlotte potatoes	4.50
spinach	4.50

sunday roast

available for lunch only

roast crackled middle white pork
roast potatoes, apple sauce, roast gravy
16.50

roast rib of angus beef
yorkshire pudding, roast potatoes, secrett's
carrots, horseradish
19.50

your bill will be left open for you to leave a gratuity at your discretion
for groups of 8 or more, a discretionary service charge of 12.5% will be added

bluebird complies with the hospitality industry's code of practice

prices include VAT at 17.5%

meat

goosnargh chicken and mushroom pie	
maize fed chicken, cèpes, puff pastry	11.00
hamburger cumbrian beef, brioche bun, cheese, bacon, hand cut chips	13.50
chargrilled calf's liver pommes mousseline, pancetta, sage	17.50
8oz grilled ribeye steak garni field mushroom, roast tomato, watercress, béarnaise sauce	20.50

desserts

rice pudding agen prunes, candied orange	5.50
nougat glacé hazelnuts, pistachio, raspberry coulis	6.50
rhubarb and buttermilk pudding secrett's rhubarb, pink pralines, vanilla chantilly	6.50
apple and pear crumble crème anglaise	6.50
apple tart fine granny smiths, vanilla ice cream	6.50
dark chocolate fondant butterscotch ice cream, cocoa tuile	7.00
british cheese board celery, apple chutney, crackers	7.50

sundaes

chocolat liégeois chocolate and vanilla ice cream, whipped cream, hot chocolate sauce	6.50
banoffee sundae butterscotch ice cream, caramelised bananas, toasted almonds	6.50

ice creams and sherbets

callebaut chocolate	6.00
vanilla jersey cream	6.00
butterscotch	6.00
cox and bramley apple	6.00
blackberry	6.00
lemon	6.00