

starters

gazpacho andaluz

vine tomatoes, cucumber, croûtons
extra virgin olive oil

leeks vinaigrette

egg mimosa, capers, garlic croûtons, red amaranth

severn and wye smoked salmon

capers, watercress, rye bread

jambon persillé

celeriac remoulade, cornichons, sourdough toast

chicken liver and foie gras parfait

onion marmalade, cornichons, toasted brioche

secrett's garden salad

mixed cress, shoots, herbs, lavender dressing

twice cooked cheese soufflé

watercress, curly endive and walnut salad

salt cod scotch egg

aïoli, baby watercress

desserts

nougat glacé

hazelnuts, pistachios, raspberry coulis

fruit and nut crumble

brambleys, plums, crème anglaise

apple tart fine

granny smiths, vanilla ice cream

petit pot au chocolat

crème fraîche, cocoa tuile

elderflower jelly

secrett's strawberry, vanilla ice cream

lavender ice cream

dark chocolate sauce, short bread

treacle tart

vanilla ice cream, raspberry coulis

pavlova

summer berries, coulis, chantilly

mains

bluebird fish pie

day boat fish, tarragon sauce

loch duart salmon fishcake

spinach, sauce tartar

grilled cornish mackerel

fennel, radish, watercress salad, preserved lemon

goosnargh chicken and mushroom pie

maize fed chicken, cèpes, puff pastry

lamb chump chop

parsley salad, olives, salsa verde, roast vine tomato

paillard of chargrilled chicken breast

cous-cous, mint, coriander, sultanas, aïoli

grilled bavette garni

field mushroom, roast tomato, watercress, béarnaise sauce

nettle risotto

parmesan, gremolata, extra virgin olive oil

set menu

our set menu

available for lunch monday – sunday

dinner sunday – thursday

dinner friday & saturday between

18.00hrs – 19.00hrs and

21.30hrs – 22.30hrs

2 courses 17.00 / 3 courses 21.00

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%