

## shellfish

<b>six maldon rock oysters</b> shallot vinegar, rye bread	10.00
<b>whole baby devonshire crab</b> in the shell, mayonnaise	12.75
<b>lobster half / whole</b> in the shell, mayonnaise	19.00 38.00
<b>shellfish platter</b> cornish crab, atlantic prawns, oysters, mussels, cockles, whelks, winkles	28.00 56.00
<b>shellfish royale with lobster</b>	43.00 86.00

we advise against the consumption of spirits when eating oysters

## starters

<b>gazpacho andaluz</b> vine tomatoes, cucumber, croutons, extra virgin olive oil	6.00
<b>chicken broth</b> matzo dumplings, noodles	6.75
<b>leeks vinaigrette</b> egg mimosa, capers, croutons	6.00
<b>goats cheese and onion tart</b> rocket, roasted elegance tomato and balsamic	6.50
<b>feuillantine</b> asparagus, quail's egg, mushroom duxelle, hollandaise, puff pastry	8.50
<b>sweet cured herrings</b> beetroot, horseradish, dill and mustard dressing	8.50
<b>english asparagus</b> hollandaise or vinaigrette	9.50
<b>vitello tonnato</b> roast veal, tuna mayonnaise, capers, wild rocket	12.00
<b>smoked salmon</b> caviar, crème fraiche, chives, rye bread	12.00
<b>shellfish cocktail</b> crayfish, atlantic prawns, brown shrimps, marie rose	12.75
<b>seared yellow fin tuna</b> herbs, soy, wasabi	13.50
<b>foie gras ballotine</b> artichoke hearts, fine beans, summer truffles dressing	13.50
<b>steak tartare</b> galloway beef, hen's egg, melba toast	13.00
<b>as a main course, with chips</b>	18.50
<b>roast scallop in the half shell</b> garlic butter, herb crumbs, pancetta	13.50

## salads

<b>beetroot salad and pine nuts</b> pea shoots, watercress, mustard dressing	6.50
<b>summer vegetable and feta salad</b> asparagus, radish, broad beans, soft herbs, lemon oil	7.50
<b>wild rocket salad</b> roast tomato, parmesan, aged balsamic	7.50
<b>cornish crab and prawn</b> 'nam jim,' chilli, coriander, lime, mixed cress	13.50

## fish

<b>loch duart salmon fishcake</b> spinach, capers, gherkins	12.75
<b>bluebird fish pie</b> smoked haddock, salmon, prawns, crayfish, tarragon sauce	13.50
<b>fish and chips</b> beer batter, tartare sauce	13.50
<b>fillet of sea bass</b> english asparagus, niçoise olives, sauce vierge	18.50
<b>organic sea trout</b> chilled – cucumber, asparagus and radish salad, herb mayonnaise	18.50
<b>roast whole turbot – serves two</b> leaf spinach, jersey royals, hollandaise please allow 25 minutes	48.00

## meat and grill

<b>chicken and mushroom pie</b> maize fed goosnargh chicken, ceps, puff pastry	11.00
<b>goosnargh chicken breast</b> prosciutto, herbs, crushed jersey royals, salsa verde	17.50
<b>rump of highland lamb</b> piedmontese pepper, anchovy, tapenade, salsa verde	21.50
<b>hamburger</b> cumbrian beef, brioche bun, kraft cheese, bacon, hand cut chips	13.50
<b>char grilled calf's liver</b> pommes mousseline, pancetta, sage, sauce diable	17.50
<b>8oz rib eye steak garni</b> field mushroom, roast tomato, watercress, béarnaise	20.50
<b>veal chop</b> char grilled, watercress, lemon, aioli	26.50
<b>chateaubriand – serves two</b> field mushroom, roast tomato, watercress, chips, béarnaise	48.00

## eggs and vegetarian

<b>eggs benedict</b> ham, brioche muffin	6.75
<b>eggs florentine</b> spinach, brioche muffin	6.75
<b>eggs royale</b> smoked salmon, brioche muffin	8.00
<b>summer vegetables and saffron risotto</b> peas, broad beans, asparagus, gremolata, parmigiana reggiano	11.50

## sides

buttered green beans	3.75
plum tomato, red onion, forum vinegar	3.75
mashed potatoes	3.75
secrets green leaf salad	3.75
hand cut chips	4.00
jersey royals	4.50
buttered spinach	4.50

## desserts

<b>ice creams</b> espresso, butterscotch, callebaut chocolate, vanilla jersey	6.00
<b>sorbets</b> cox and bramley apple, wild strawberry, mango and lime	6.00
<b>chocolate sundae</b> chocolate brownie, chocolate ice cream, toasted almonds	6.50
<b>banoffee sundae</b> butterscotch ice cream, caramelised bananas, toasted almonds	6.50
<b>raspberry sundae</b> raspberry ripple ice cream, secrets raspberries, meringue, toasted almonds	6.50
<b>elderflower and summer fruit jelly</b> secrett's berries, ivy farm cream	6.50
<b>nougat glace</b> hazelnuts, pistachios, raspberry coulis	6.50
<b>pavlova</b> summer berries, coulis, chantilly	6.50
<b>treacle tart</b> vanilla ice cream, raspberry coulis	6.50
<b>dark chocolate fondant</b> butterscotch ice cream, cocoa tuile	7.00
<b>british cheese board</b> ragstone goats, stilton, montgomery cheddar, celery, apple chutney, biscuits	7.50
<b>raspberry mille-feuilles</b> puff pastry, vanilla pastry cream	8.50

## set menu

not available friday and saturday evenings  
between 19.00 and 21.30

gazpacho andaluz
chicken liver and foie gras parfait
secrett's garden salad
salt cod scotch egg
~
grilled cornish mackerel
lamb chump chop
paillard of char grilled chicken
nettle risotto
~
nougat glacé
petit pot au chocolat
elderflower jelly
treacle tart

**2 courses 17.00 / 3 courses 21.00**

your bill will be left open for you to leave a tip at your discretion  
for groups of 8 people or more, a discretionary service charge of 12.5% will be added.  
prices include VAT at the current rate. bluebird complies with the hospitality industry's voluntary code of practice.