

# bluebird

## menu

**cheltenham beetroot soup**  
horseradish cream, chives

**ham hock & parsley terrine**  
piccalilli, english watercress

**sweet cured herrings**  
charlotte potato salad, dill & mustard

**pear & cashel blue salad**  
endive, dandelion, walnuts

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**goujons of day boat fish**  
sauce tartare, chips, lemon

**braised galloway lamb shoulder**  
flageolet beans, thyme, soured red cabbage

**confit duck leg**  
puy lentils, pancetta, pearl onions, chestnut mushrooms

**golden risotto**  
saffron, fennel, leeks, parmesan, organic rape seed oil

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**valhrona chocolate pot**  
blossom honey biscuit

**bramley apple crumble**  
blackberries, vanilla ice cream

**crème fraiche ice cream**  
lemon shortbread

**creamed rice pudding**  
prunes, earl grey, orange confit

**two courses £15.50 per person**  
**three courses £18.50 per person**

All prices are inclusive of VAT, however a discretionary service charge of 12.5% will be added to your bill