

bluebird

EVENING STANDARD SAMPLE MENU

organic pumpkin soup
pumpkin seeds, allspice, coriander

salad of pickled beetroot
dandelion, endive, watercress, toasted walnuts

terrines of ham hock, chicken & parsley
onion marmalade, cornichons, sourdough toast

maize-fed chicken
sweet potato mash, january king, salsa verde.

grilled cornish mackerel
january king, herb crust, horseradish

winter broth of organic pulses
chickpeas, puy lentils, borlotti beans, curly kale

blood orange jelly
crème fraîche

flourless valrhona chocolate cake
vanilla ice cream

cox & bramley apple sorbet
lemon shortbread

£20 for three courses
including a glass of Perrier-Jouet champagne

To enjoy this offer you will either need an Eros Card or 2 printed tokens from the Evening Standard. Tokens will be printed in the Standard daily until 13 February 2009.

Please present your Eros Card or 2 tokens when you arrive at the restaurant.
Available 5 January to 13 February 2009, subject to availability.
Includes VAT at 15%. A discretionary service charge of 12.5% will be added to your bill.