

drink



monday to thursday 12pm-12am

friday & saturday 12pm-1am

sunday 12pm – 10:30pm

service is not included.

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

white wine

		125ml	175ml	bottle
2009	sauvignon blanc, montgras, chile crisp and lively with a subtle citrusy elegance	3.25	4.50	19.50
2008	riesling, icely rd, australia dry style, exotic fruit, fresh and floral with a long and complex finish.	5.00	6.25	33.00
2008	chablis, gloire de chablis, j. moreau & fils, burgundy, france typical chablis, with poise, depth and freshness	5.75	7.75	34.00
2007	fume sauvignon blanc, reschke, australia slightly oaked with intense mango and pineapple aromas, fresh and floral elegance with a refined minerality	5.95	8.25	37.00
2007	vouvray sec "silex," vigneau-chevreau, loire, france perfumed and intense with great concentration and depth. honey, apples with great minerality and a very long finish.	6.25	8.50	38.00
2007	gewürztraminer, hugel & fils, alsace, france typical alsace gewürztraminer with exotic lychee and white peach on the nose. well balanced with good acidity and freshness.	7.00	9.25	41.00

rose wine

		125ml	175ml	bottle
2008	cotes du luberon, val joanis, rhone, france fruit driven. deep in fruit – redcurrants and violet aromas	5.50	7.75	34.00

red wine

		125ml	175ml	bottle
2003	pepi sangiovese, california ripe, intense, plummy notes, leather, chocolaty undertones. soft chianti-like tannins	3.25	4.50	19.50
2007	cabernet sauvignon, los caminos, chile typical cabernet nose of cassis and ripe fruit. medium tannins, with a surprising freshness.	4.00	5.75	23.00
2005	meerlust red, meelust, stellenbosch, south africa bordeaux-like ripeness, and complexity with subtle spice and silky tannins. great value for money	5.00	6.75	31.00
2006	malbec reserva, valle perdido, argentina spiced peppery earthiness, with great depth and ripeness. well structured and robust.	6.25	7.75	37.00
2002	haut-medoc, chateau bernadotte, bordeaux, france spiced, peppery and poised claret with a soft elegant palate	8.50	9.75	42.00
2006	pinot noir, "tom's block," neudorf, new zealand great intensity and purity of fruit. elegant and precise with silky tannins	8.75	9.95	45.00

liqueurs

			50ml
agavero gran centenario	32%		6.50
amaretto di saronno	28%		6.00
archer's peach	21%		6.00
bailey's irish cream	17%		6.00
chambord	16.5%		6.50
coffee heering	35%		6.50
cherry heering	24%		6.50
cointreau	40%		6.00
drambuie	40%		6.00
frangelico	24%		6.00
galliano	30%		6.00
goldschlager	40%		6.00
grand marnier cordon rouge	40%		7.00
grand marnier cuvee du centenaire	40%		11.50
kahlua	20%		6.00
kwai feh lychee	20%		6.00
krupnik honey vodka	40%		7.00
limoncello	27%		5.00
mandarin napoleon	38%		6.00
maraschino luxardo	32%		6.00
malibu	21%		6.00
midori	20%		6.00
mozart gold chocolate liqueur	17%		6.50
mozart dark chocolate liqueur	17%		6.50
opal nera black sambuca	40%		6.00
passoa passion fruit	17%		6.00
patron xo coffee & tequila	40%		9.00
sambuca romano	40%		6.00
southern comfort	35%		6.50
tia maria	20%		6.00
xante pear & cognac	38%		6.50

absinthe & pastis

		50ml	
pernod	40%	4.50	
ricard	45%	4.50	
la fee absinthe	68%	8.50	

aperitif

		50ml	
campari	25%	5.50	
dubonnet	14%	5.50	
lillet blanc	17%	6.00	
pimms no 1	25%	5.50	
plymouth sloe gin	26%	5.50	
plymouth damson gin	26%	5.50	

vermouth

		50ml	
cinzano bianco	15%	4.50	
martini bianco	15%	4.50	
martini extra dry	15%	4.50	
martini rosso	15%	4.50	
noilly prat	18%	5.00	
punt e mes	16%	5.50	
vya dry	18%	6.00	
vya sweet	18%	6.00	

digestif bitters & liqueurs

		50ml	
benedictine	40%	6.50	
chartreuse green	55%	7.00	
chartreuse yellow	40%	6.00	
fernet branca	40%	6.00	
jagermeister	35%	6.00	
kummel wolfschmidt	39%	6.00	
strega	40%	7.50	

non vintage champagne

	glass	half	bottle	magnum
piper heidsieck	9.50	25.00	52.00	99.00
pol roger, white foil			58.00	115.00
laurent perrier, brut lp			58.00	
louis roederer brut premier	13.50	35.00	63.00	
perrier-jouet grand brut			63.00	
veuve clicquot ponsardin			68.00	139.00
laurent perrier, ultra brut			69.00	
bollinger special cuvee			73.00	
bruno paillard premiere cuvee brut			79.00	
krug grande cuvee		99.00	175.00	

rose champagne

	glass	half	bottle	magnum
alain thienot rose nv	15.00		69.00	
billecart-salmon rose nv		41.00	73.00	140.00
ruinart brut rose nv			76.00	
mailly rose grand cru nv			79.00	
laurent perrier cuvee rose brut nv			89.00	155.00
bruno paillard premiere cuvee rose brut nv			94.00	
1999 bollinger grande annee rose			175.00	

vintage champagne

		glass	bottle	
1999	veuve clicquot vintage reserve		97.00	
1999	philipponnat blanc de blanc		99.00	
1995	pommery cuvee louise		105.00	
2003	moet & chandon grand vintage	19.00	110.00	
1997	jacquesson avize blanc de blanc		125.00	
1996	pol roger vintage reserve			295.00
1999	bollinger grande annee		135.00	
1994	j. dumangin « vinotheque »		139.00	
1997	bollinger vieilles vignes francaises		375.00	

prestige cuvee champagne

			bottle	magnum
2000	dom perignon		195.00	
2002	louis roederer cristal		255.00	
1989	philipponnat “clos des goisses”			595.00
1990	krug			965.00

virgin cocktails

brazilia*	4.50
passion fruit, orange, pineapple & vanilla blended with crushed ice	
denham cooler*	4.50
elderflower & pressed apple juice, served long	
lava flow*	4.50
coconut and pineapple splashed over strawberry	
strawberry crush*	4.50
strawberry, cranberry and lime shaken and topped with ginger beer	
virgin mojito	4.50
mint, lime & sugar muddled and lengthened with pressed apple juice	

soft drinks

coca-cola, diet coke	3.00
fevertree indian tonic water, fevertree indian light tonic	3.00
fevertree lemonade, fevertree bitter lemon, fevertree bitter lemon	3.00
fentiman's ginger beer	3.50
glass still, sparkling	2.00
bottle still, sparkling	4.00

juices

freshly squeezed orange	3.50
freshly squeezed pink grapefruit	3.50
pressed denham estate bramley & cox apple	3.50
pressed pineapple	3.50
pressed cranberry	3.00

beers

peroni nastro azzuro, 33cl	italy	5%	4.00
stiegl lager, 33cl	austria	4.9%	4.00
brooklyn lager, 35.5cl	usa	5.2%	4.00
guinness draught stout, 27.5cl	dublin	4.2%	4.00
bluebird ale, 5cl	coniston, uk	4.2%	5.50
weston's organic cider, 5cl	hertfordshire	6.5%	5.50

Brandy

				50ml
maxime trijol grande champagne vsop	cognac	40%	8.50	
hine vsop	cognac	40%	8.50	
hine antique xo	cognac	40%	13.50	
sabourin alliance 35	cognac	43%	15.00	
delamain pale & dry xo	cognac	40%	10.50	
delamain vesper	cognac	40%	15.00	
delamain tres venerables	cognac	40%	26.00	
delamain extra	cognac	40%	25.00	
courvoisier napoleon	cognac	40%	16.00	
planat, reserve de connaisseurs	cognac	40%	10.50	
planat 1972	cognac	40%	19.50	
hennessy xo	cognac	40%	19.50	
remy martin xo	cognac	40%	23.00	
marquis de puysegur	armagnac	40%	8.00	
baron de sigognac, 20yr	armagnac	40%	8.50	
domaine du miquier, 1982	armagnac	40%	9.50	
magnol 1964	armagnac	40%	35.00	
dupont calvados vsop	normandy	42%	7.50	
camut de semainville calvados	normandy	40%	18.00	
lemorton calvados 1963	normandy	40%	22.50	
somerset royal cider brandy	somerset	42%	7.00	
g. miclo poire william	alsace	40%	6.75	
g. miclo vielle prune	alsace	40%	6.75	
g. miclo framboise sauvage	alsace	43%	6.75	

vodka

smirnoff black	uk	40%	50ml	6.50
absolut flavours	sweden	40%		7.50
stolichnaya & flavours	russia	40%		7.50
ketel one & citroen	holland	40%		7.50
zubrowka	poland	40%		7.50
ciroc	france	40%		8.50
wyborowa single estate	poland	40%		8.50
grey goose/flavours	france	40%		8.50
belvedere	poland	40%		8.50
snow queen	kazakhstan	40%		9.50
snow leopard	poland	40%		9.50
u'luvka	poland	40%		10.00

rum

havana club 3yr	cuba	40%	50ml	7.00
koko kanu	jamaica	37.5%		6.50
bacardi superior	blend	37.5%		6.50
bacardi oro	bahamas	37.5%		7.00
mount gay eclipse	barbados	40%		7.50
myers	jamaica	40%		7.50
sagatiba pura cachaca	brazil	38%		7.50
appleton estate v/x	jamaica	40%		7.50
havana club anejo especial	cuba	40%		7.50
elements 8 gold / platinum	st lucia	40%		8.50
toz white gold	st lucia	40%		8.50
wray & nephew over proof	jamaica	63%		8.50
bacardi 8yr	bahamas	40%		9.00
havana club 7yr	cuba	40%		9.00
ten cane	trinidad	40%		9.00
chairman's reserve	st lucia	40%		9.00
diplomatico reserva exclusive	venezuela	40%		10.00
rockley still 12yr	barbados	46%		10.50
flor de cana 18yr centenario gold	nicaragua	40%		13.50
monymusk classic 23yr	jamaica	46%		14.50
trois rivieres 8yr (agricole)	martinique	42%		17.00

classic & revisited

gin sling				8.00
tanqueray gin, lemon juice, elderflower, topped with ginger ale. served long				
mai tai				9.00
elements 8 gold, wray & nephew over proof rums shaken with orange curacao, apricot brandy, lime juice, & orgeat syrup. lengthened with pressed pineapple juice and served long				
saffron negroni*				8.50
gabriel boudier saffron gin, carpano punt e mes sweet vermouth stirred through with campari. served on the rocks				
singapore sling				8.50
plymouth gin, benedictine, cherry heering, pineapple juice, lemon juice with orange and angostura bitters. served long charged with seltzer water				
silver derby*				8.00
absolut mandarin vodka shaken with mandarin napoleon, lemon juice, sugar and egg white. served long and topped with fevertree bitter lemon				
whisky daisy				9.00
maker's mark bourbon, yellow chartreuse, with muddled lemon, lime and sugar				
contemporary				
bluebird spring punch*				9.50
absolut citron vodka, chambord, muddled berries, lemon juice a touch of sugar. topped with champagne				
mazatlan cooler*				8.00
jose cuervo tradicional tequila, fresh passion fruit, agavero liqueur, agave nectar and pressed apple juice				
miss monroe*				8.00
absolut vanilla vodka, chambord, raspberry shaken & served straight up				
pernelle				11.00
u'luvka vodka, elderflower cordial, lemon juice and poire william eau de vie topped with champagne				
polish punch*				9.00
zubrowka bison grass vodka, krupnik honey liqueur, honey syrup, passion fruit and pressed apple juice. topped with champagne				
raspberry mulatta*				8.50
havana club anejo especial rum blended with crème de cacao, maraschino cherry and raspberry				

straight up

the following is our selection of simple, elegant and delicious drinks all served straight up in either a martini glass or our special marie antoinette coupes

aviation	9.00
right gin shaken with maraschino, lemon juice and a touch of violet liqueur	
clover club	8.00
tanqueray gin shaken vigorously with lemon juice, sugar, whole raspberry & egg white	
last word	9.50
tanqueray 10 gin, green chartreuse, lime juice and maraschino shaken and served straight up	
murcielago*	9.00
bacardi 8yr rum, chambord black raspberry liqueur, vanilla sugar, angostura and lime juice.	
nelson's blood*	8.50
cinnamon infused havana club rum shaken with vanilla sugar, strega liqueur and a dash of cranberry. served straight up	
platinum daiquiri	8.50
elements 8 platinum rum shaken with lime juice & sugar	
tommy's margarita	8.50
josé cuervo tradicional tequila shaken with organic agave nectar & fresh lime juice	
fizz	
champagne & berry cobbler*	10.50
fresh blackberries, raspberries and citrus fruit muddled with chambord and crème de mure, cognac & maraschino. topped with champagne over crushed ice	
champagne & brandy crusta*	10.50
cognac, maraschino, cointreau stirred with lemon juice. topped with champagne in a sugared flute	
garden party*	10.00
zubrowka bison grass & absolut citron vodkas and elderflower cordial topped with champagne	
turin kiss*	10.00
campari shaken with fresh pear and passion fruit, and folded through champagne	

single malt whisky

			50ml
penderyn	wales	46%	8.00
glenkinchie 10yr	lowland	43%	7.50
auchentoschan 21 yr	lowland	43%	17.00
lagavulin 16yr	islay	43%	8.00
laphroaig 10yr	islay	40%	8.00
caol ila 12yr	islay	43%	9.00
bowmore 18yr	islay	43%	11.00
bowmore 25yr	islay	43%	35.00
tobermory 10yr	mull	40%	8.50
talisker 10yr	skye	45.8%	7.50
balvenie 10yr	speyside	40%	7.50
balvenie 12yr doublewood	speyside	40%	8.00
balvenie 15yr	speyside	47.8%	9.00
cragganmore 12yr	speyside	40%	7.00
glenfiddich 12yr	speyside	40%	7.00
glenfiddich 15yr	speyside	40%	9.00
glenfiddich 18yr	speyside	40%	11.00
glenfiddich 21yr	speyside	40%	17.00
glenlivet 12yr	speyside	40%	7.50
knockando 1992	speyside	43%	7.50
macallan 10yr 'sherry oak'	highland	40%	11.00
macallan 18yr 'sherry oak'	highland	40%	21.00
dalwhinnie 15yr	highland	43%	7.50
glenmorangie 10yr	highland	40%	7.50
glenmorangie "quinta ruban"	highland	46%	12.50
glenmorangie port wood	highland	43%	13.00
oban 14yr	highland	42%	7.00
royal lochnagar 12yr	highland	40%	8.00
yamazaki 18yr	japan	43%	18.50

tequila

		50ml	
josé cuervo tradicional	38%	7.50	
casco viejo joven	38%	7.50	
don augustin reposado	38%	8.00	
don julio reposado	38%	9.50	
patron anejo	40%	12.00	
maracame anejo	40%	13.50	

american whiskey

		50ml	
jack daniels	40%	7.00	
buffalo trace	45%	7.50	
jim beam	40%	7.00	
canadian club	40%	7.00	
wild turkey	50.5%	7.50	
maker's mark	45%	8.00	
sazerac rye	45%	7.50	
woodford reserve	45.2%	8.50	
blanton's gold	51.5%	14.50	

irish whiskey

		50ml	
jameson's	40%	7.00	
bushmills black bush	40%	7.50	

blended whisky

		50ml	
johnnie walker black	40%	7.50	
chivas regal 12 yr	40%	8.00	
cuttly sark	40%	7.50	
chivas regal 18yr	40%	9.50	
johnnie walker gold centenary	40%	11.00	
suntory hibiki 12yr	japan	43%	11.00
johnnie walker blue	40%	28.00	

signature* gin cocktails

the below selection and all drinks throughout marked with a * have all been created in house by our team of bartenders

chelsea flower 8.50

hendricks gin, elderflower, fresh raspberry lengthened with pressed apple juice

damson in distress 8.00

plymouth navy strength and damson gins shaken with fresh mint and pressed apple juice. served straight up

heart of darkness 8.50

whitley neil gin, muddled green chilli, shaken with pressed apple juice. served straight up

hendricks coupe 10.00

hendricks gin muddled with elderflower, white grapes and topped with champagne

rising sun 10.50

tanqueray gin stirred through with raspberry & lychee layered with a champagne float

spice garden 8.50

zubrowka vodka, hendricks gin shaken with muddled cucumber, lemon juice & sugar. served straight up and charged with ginger beer

stardust martini 8.50

tanqueray gin shaken with fresh pear, pear liqueur and a drop of absinthe

sw's 3

our bar team is constantly discovering, and developing new cocktails. please find below 3 of our current favourites.

autumn swizzle 9.00

toz white gold rum, orange curacao and crème de cacao swizzled with vanilla sugar and whole cranberries. served long and lengthened with cranberry juice.

canterbury martini* 9.00

right gin shaken with citrus zests, elderflower, fresh lime juice and yellow chartreuse. served straight up.

chamomile sour* 8.50

cuttly sark whisky shaken with homemade chamomile sugar, lemon juice & egg white

the elixir of quietude

-e.b. white

the origins of the martini are as elusive as a standard recipe. many theories exist, from being named after the martini henry rifle (famous for its kick); to the brand of vermouth of the same name (though it wasn't in existence for some time after the drink appears on the scene). it is however, and remains, the quintessential cocktail.

for our martinis we've sourced gins and vermouths that we feel are particularly suited to each other as well as vintage recipes that hark back to bygone eras.

we serve all our triple martinis in 3 ½ ounce sipping glasses straight from the freezer to ensure that from beginning to end your martini is both well made and well chilled.

if you have a preference that differs from our selection please feel free to ask your server for your particular favourite.

martinez c1860

8.50

jensen's old tom gin introduced to carpano sweet vermouth at 4:1 and stirred with a touch of maraschino liqueur and orange bitters

hailed as the original martini, created by jerry thomas at the occidental hotel in san francisco circa 1860. plausible with that date, but very much different to the modern day martini

muckensturm's "dry martini" 1906

8.50

plymouth gin, orange curacao and noilly prat vermouth stirred with orange bitters

the martinez evolved into the dry martinez, then in louis muckensturm's 1906 book "louis' mixed drinks with hints for the care and service of wines" this very popular genre of drinks first took on the name martini

hoffman house c1880

8.00

plymouth gin lovingly stirred through with martini dry vermouth at a ratio of 5:1 along with orange bitters and garnished with a lemon zest

created at the hoffman house, nyc near the turn of the century. the hoffman house was famed for their wide range of excellent martinis

gin

50ml

tanqueray	england	43.1%	6.50
traditional london dry with strong juniper notes. recommended vermouth – vya dry.			
beefeater	england	40%	6.50
classic full flavour, smooth and crisp juniper & coriander finish. recommended vermouth – vya dry.			
bombay sapphire	england	40%	7.00
aromatic, full of exotic botanicals, black pepper. recommended vermouth – martini dry.			
seagram's	indiana, usa	40%	7.00
distinct vanilla notes with a lime citrus finish. recommended vermouth – noilly prat.			
plymouth	england	41.2%	7.00
sweet citrus flavours with subtle pepper. recommended vermouth – noilly prat.			
brokers	england	40%	7.00
up-front juniper. complex, intense with a dry backbone. recommended vermouth – vya dry.			
blackwood's 40% vintage 2006	shetlands	40%	7.50
citrus zing, crisp herbal and sea air from the wild shetland botanicals. recommended vermouth – noilly prat.			
south	new zealand	40.2%	7.50
very smooth & complex with a quick dry finish. recommended vermouth – martini dry.			
hendricks	scotland	41.4%	7.50
smooth, sweet, complex floral notes, coriander leaf. recommended vermouth – martini dry.			
millers reformed	england	40%	7.50
intense pepper, citrus with a long finish. recommended vermouth – noilly prat.			
jensen's old tom	bermondsey	43%	7.50
tantalisingly sweet and rich with bold botanicals. recommended vermouth – noilly prat.			
gabriel boudier saffron gin	france	40%	8.00
distinct spice from a heavy saffron infusion with bitter orange peel. recommended vermouth – martini dry.			
plymouth navy strength	england	57%	8.00
ripe grass, pepper, strong juniper kick. recommended vermouth – vya dry.			
beefeater 24	england	45%	8.00
rich grapefruit and tea-like tannins. milder juniper than other beefeater expressions. recommended vermouth – lillet blanc			
millers westbourne strength	england	45.2%	8.00
coriander, pepper & candied orange. long complex finish. recommended vermouth – vya dry.			
whitley neill	england	42%	8.00
exotic, earthy nuttiness. recommended vermouth – vya dry.			
zuidam	holland	44.5%	8.50
bright lime citrus nose with a deep spice and cardamom palate. recommended vermouth – noilly prat.			
blackwood's 60% vintage 2006	shetlands	60%	8.50
fresh citrus bite backed up by a smooth balanced alcoholic zing. recommended vermouth – vya dry.			
tanqueray ten	england	47.3%	8.50
black pepper, fresh spice, lemongrass & grapefruit zest. recommended vermouth – noilly prat.			
209	napa, california	46%	8.50
elegant marriage of strong juniper and fresh citrus light white pepper. recommended vermouth – vya dry.			
right gin	sweden	40%	9.00
hugely citrus, delicate floral nose and a sweet candied palate. recommended vermouth – martini extra dry.			
beefeater crown jewel	england	50%	9.50
full strength balanced mix of juniper and citrus with a slight saltiness. recommended vermouth – vya dry.			
junipero	california, usa	49.3%	9.50
complex & delicate with a liquorice-like finish. recommended vermouth – vya dry.			