

drink

the bar
at bluebird

a discretionary 12.5% service charge will be added to your bill
vat included at the current rate

smaller measures of both spirits and wine are available on request

monday to thursday 12pm-12am
friday & saturday 12pm-1am
sunday 12pm – 10:30pm

white wine

		175ml	bottle
2010	sauvignon blanc, "la paz", montgras, chile crisp and lively with a subtle citrus elegance	5.50	21.50
2010	viognier, esprit de serame, pays d'oc, france soft fruits, peach and pear.	6.50	24.50
2010	pinot grigio, delle venezie, terra alpina, italy soft, gentle apple and citrus with a touch of honey	7.25	28.50
2009	chablis william fevre, burgundy, france steely and crisp with ripe apple notes. great minerality and depth.	9.25	38.00
2009	pouilly-fume, les jeunes vignes, h. bourgeois, france fragrant currant and sherbet – typical flinty complexity of the loire valley	10.50	41.50
2009	chardonnay, terrazas reserve, mendoza, argentina tropical fruit with a cream palate full of star fruit and tangerine with great acidity	12.00	45.00

rose wine

		175ml	bottle
2010	syrah-grenache, Geme sens, languedoc, france strawberry and grassy. dry and bright.	6.50	25.50
2010	pinot grigio rosato, ponte pietra, veneto, italy red fruits, cherry, strawberry and raspberry. good balance and acidity.	8.00	29.50

red wine

		175ml	bottle
2009	barbera amonte, cantine volpi, piemonte, italy aromas of plums, cherries, cinnamon, tobacco, toffee and chocolate. well balanced and velvety palate with ripe tannins.	5.50	21.50
2010	cabernet sauvignon, valdivieso, lontue, chile ripe cherry bouquet of deep ruby. excellent value wine with a tantalisingly long finish	6.50	24.50
2007	shiraz, dixon's peak, coastal region, south africa black cherry and violets thickly textured with layer after layer of chocolate, fig and exotic spices	7.50	29.50
2009	pinot noir, pencarrow, martinborough, new zealand plum spice cherry and oak on the nose. the palate has ripe plump fleshy pinot fruit with a soft round texture fine tannins and moderate length.	8.50	34.50
2007	château gachon, st-emilion, bordeaux, france fresh, fruity nose of blueberry and prune, with silky fruit on the palate.	9.50	39.00
2008	malbec, terrazas reserva, mendoza, argentina violet and black cherry nose. cinnamon and coconut notes on silky, elegant tannins	12.00	45.00

liqueurs

			50ml
	agavero gran centenario	32%	7.00
	amaretto di saronno	28%	6.50
	archer's peach	21%	6.00
	bailey's irish cream	17%	6.50
	chambord	16.5%	7.00
	coffee heering	35%	7.50
	cherry heering	24%	7.50
	cointreau	40%	6.50
	drambuie	40%	6.50
	frangelico	24%	6.50
	galliano l'autentico	30%	6.50
	goldschlager	40%	6.50
	grand marnier cordon rouge	40%	7.50
	grand marnier cuvee du centenaire	40%	11.50
	kahlua	20%	6.50
	kwai feh lychee	20%	6.50
	krupnik honey vodka	40%	7.50
	limoncello	27%	5.50
	mandarin napoleon	38%	7.50
	maraschino luxardo	32%	7.00
	malibu	21%	6.50
	midori	20%	6.50
	mozart dark chocolate liqueur	17%	6.50
	opal nera black sambuca	40%	6.50
	passoa passion fruit	17%	6.50
	patron xo coffee & tequila	40%	7.50
	sambuca luxardo dei cesari	40%	6.50
	southern comfort	35%	6.50
	st. germain elderflower liqueur	20%	6.50
	tia maria	20%	6.50
	xante pear & cognac	38%	7.00

absinthe & pastis

		50ml	
pernod	40%	5.00	
ricard	45%	6.00	
la fee absinthe	68%	9.50	

aperitif

		50ml	
campari	25%	5.50	
dubonnet	14%	5.50	
pimms no 1	25%	5.50	
plymouth sloe gin	26%	5.50	
bramley & gage damson gin	26%	6.50	
byrrh grand quinquina	18%	7.00	

vermouth

		50ml	
cinzano bianco	15%	5.00	
martini bianco	15%	5.00	
martini extra dry	15%	5.00	
martini rosso	15%	5.00	
noilly prat	18%	5.50	
punt e mes	16%	6.00	
lillet blanc	17%	6.50	
vya dry	18%	6.50	
vya sweet	18%	6.50	
carpano antica formula	16.5%	8.50	

digestif bitters & liqueurs

		50ml	
benedictine	40%	7.50	
chartreuse green	55%	9.00	
chartreuse yellow	40%	7.00	
fernet branca	40%	6.50	
jagermeister	35%	7.00	
kummel wolfschmidt	39%	7.50	
strega	40%	7.50	

champagne

		125ml glass	half	bottle	magnum
piper heidsieck				54.00	105.00
laurent perrier, brut lp		12.50		65.00	
pol roger, white foil				69.00	124.00
veuve clicquot yellow label		13.00		69.50	130.00
louis roederer brut premier			39.00	73.00	
charles heidsieck brut				75.00	
bollinger special cuvee				82.00	
ruinart blanc de blanc				102.00	
krug grande cuvee			105.00	180.00	
laurent perrier grand siècle				188.00	

rose champagne

		125ml glass	half	bottle	magnum
laurent perrier cuvee rose brut nv		17.00		95.00	175.00
veuve clicquot ponsardin rose				103.00	

vintage champagne

				bottle	magnum
2002	veuve clicquot ponsardin			99.00	
2002	dom perignon			195.00	
2002	louis roederer cristal			210.00	

sparkling wine

				bottle	magnum
2004	chapel down pinot reserve, kent, england			45.00	

virgin cocktails

brazilia* 5.75

passion fruit, orange, pineapple & vanilla blended with crushed ice

denham cooler* 5.75

elderflower & pressed apple juice, served long

lava flow* 5.75

coconut, cream and pineapple blended and splashed over strawberry

paradise found* 5.75

lychee juice shaken with fresh berries, watermelon syrup and cranberry

strawberry crush* 5.75

strawberry, cranberry and lime topped with ginger beer

soft drinks

coca-cola, diet coke 3.00

fevertree indian tonic water, fevertree indian light tonic 3.00

fevertree lemonade, fevertree bitter lemon, fevertree ginger ale 3.00

fentiman's ginger beer 3.50

glass still, sparkling 2.00

bottle still, sparkling 4.00

juices

freshly squeezed orange 3.95

freshly squeezed pink grapefruit 3.50

pressed denham estate bramley & cox apple 3.75

pressed pineapple 3.50

pressed cranberry 3.00

beers

peroni nastro azzuro, 33cl italy 5% 4.25

stiegl lager, 33cl austria 4.9% 4.50

guinness original stout, 27.5cl dublin 4.2% 4.00

bluebird ale, 5cl coniston, uk 4.2% 5.75

weston's organic cider, 5cl hertfordshire 6.5% 5.75

brandy

maxime trijol grande champagne vsop cognac 40% 50ml 8.50

hine vsop cognac 40% 9.00

hine antique xo cognac 40% 17.50

ragnaud sabourin alliance 35 cognac 43% 15.00

delamain pale & dry xo cognac 40% 10.50

delamain tres venerables cognac 40% 26.00

courvoisier napoleon cognac 40% 17.00

planat, reserve de connaisseurs cognac 40% 10.50

planat 1972 cognac 40% 19.50

hennessey xo cognac 40% 21.00

hennessey paradis cognac 40% 52.00

baron de sigognac, 10yr armagnac 40% 8.50

clos martin "folle blanche" 1986 armagnac 40% 15.00

dupont calvados vsop normandy 42% 8.00

camut de semainville calvados normandy 40% 18.00

massenez poire william alsace 40% 6.75

g. miclo vieilles prune alsace 40% 6.75

g. miclo poire william alsace 40% 6.75

la vielle prune, louis roque bouillac 42% 11.00

fine de châteauneuf du pape, 1993 chateau la rhône 40% 15.00

nerthe

grappa di schiava "pilzer" trento 43% 9.00

vodka

smirnoff black	uk	40%	50ml	7.00
absolut peach/citron	sweden	40%	7.50	
stolichnaya & flavours	russia	40%	7.50	
cariel vanilla	sweden	37.5%	7.50	
ketel one & citroen	holland	40%	7.50	
zubrowka	poland	40%	7.50	
sipsmith	hammersmith	40%	8.50	
cariel batch blended	sweden	40.7%	8.50	
ciroc	france	40%	8.50	
wyborowa single estate	poland	40%	9.00	
grey goose/flavours	france	40%	9.00	
belvedere/flavours	poland	40%	9.50	
marquis	poland	40%	9.50	
u'luvka	poland	40%	9.75	
karlsson's gold	sweden	40%	10.00	

rum

havana club 3yr	cuba	40%	50ml	7.00
koko kanu	jamaica	37.5%	7.00	
bacardi superior	blend	37.5%	7.00	
bacardi oro	bahamas	37.5%	7.50	
mount gay eclipse	barbados	40%	7.50	
myers	jamaica	40%	7.50	
sagatiba pura cachaca	brazil	38%	7.50	
bacardi oakheart spiced	puerto rico	35%	8.00	
appleton estate v/x	jamaica	40%	8.00	
havana club anejo especial	cuba	40%	8.00	
pampero especial	venezuela	40%	8.00	
elements 8 gold / platinum /spiced	st lucia	40%	9.00	
wray & nephew over proof	jamaica	63%	9.00	
bacardi 8yr	bahamas	40%	9.50	
havana club 7yr	cuba	40%	9.50	
ten cane	trinidad	40%	9.50	
chairman's reserve/ spiced	st lucia	40%	9.50	
dipломático reserva exclusive	venezuela	40%	10.00	
flor de cana 18yr centenario gold	nicaragua	40%	13.50	
trois rivières 8yr (agricole)	martinique	42%	17.00	

classic & revisited

gin sling	9.50
tanqueray gin, lemon juice, elderflower, topped with ginger ale. served long	
mai tai	9.75
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*	9.75
gabriel boudier saffron gin, carpano punt e mes sweet vermouth stirred through with campari. served on the rocks	
singapore sling	9.75
plymouth gin, benedictine, cherry heering, pineapple juice, lemon juice with orange and angostura bitters. served long charged with seltzer water	
silver derby*	9.75
belvedere orange vodka shaken with mandarin napoleon, lemon juice, sugar and white. served long and topped with fevertree bitter lemon	
whisky daisy	9.75
maker's mark bourbon, yellow chartreuse, with muddled lemon, lime and sugar. served long over crushed ice.	
contemporary	
bluebird spring punch*	12.50
absolut citron vodka, chambord, muddled berries, lemon juice and a touch of sugar. topped with laurent perrier champagne	
mazatlan cooler*	9.75
jose cuervo tradicional tequila, fresh passion fruit, agavero liqueur, agave nectar and pressed apple juice	
miss monroe*	9.75
cariel vanilla vodka, chambord, cranberry juice and raspberry. served straight up	
pernelle	12.50
grey goose vodka, elderflower cordial, lemon juice and poire william topped with laurent perrier champagne	
polish punch*	12.50
absolut citron vodka, krupnik honey liqueur, organic agave nectar, passion fruit and pressed apple juice. topped with laurent perrier champagne	
raspberry mulatta*	9.75
havana club anejo especial rum blended with crème de cacao, cherry heering liqueur 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 9.75

blackwood's gin shaken with maraschino, lemon juice and a touch of violet liqueur

clover club 9.50

tanqueray gin shaken vigorously with lemon juice, sugar, fresh raspberry & white

last word 9.75

tanqueray 10 gin, green chartreuse, lime juice and maraschino shaken and served straight up.

murciélago* 9.75

bacardi 8yr rum, chambord black raspberry liqueur, vanilla sugar, angostura and lime juice.

nelson's blood* 9.75

cinnamon infused havana club rum stirred with vanilla sugar, strega liqueur and a dash of cranberry.

platinum daiquiri 9.75

elements 8 platinum rum shaken with fresh lime juice & sugar cane syrup

tommy's margarita 9.75

josé cuervo tradicional tequila shaken with organic agave nectar & fresh lime juice. served straight up without salt.

fizz

champagne & berry cobbler* 12.75

fresh blackberries, raspberries and citrus muddled with chambord and crème de mure, cognac and maraschino. topped with laurent perrier champagne over crushed ice

champagne & brandy crusta* 12.75

cointreau, cognac and maraschino stirred with lemon juice and topped with laurent perrier champagne in a sugared flute

garden party* 12.75

zubrowka bison grass and absolut citrus vodkas stirred through with elderflower. topped with laurent perrier champagne

turin kiss* 12.00

campari shaken with fresh pear and passion fruit, and folded through champagne

single malt whisky

auchentoshan 3 wood lowland 43% 50ml 11.00

auchentoshan old malt 1978 lowland 50% 25.00

lagavulin 16yr islay 43% 10.50

laphroaig 10yr islay 40% 8.50

caol ila 12yr islay 43% 9.50

bowmore 18yr islay 43% 11.00

bowmore 25yr islay 43% 35.00

tobermory 10yr mull 40% 8.50

talisker 10yr skye 45.8% 8.00

balvenie 12yr double wood speyside 40% 8.00

balvenie 1991 port wood speyside 40% 18.00

cragganmore 12yr speyside 40% 8.00

glenfiddich 12yr speyside 40% 8.50

glenfiddich 15yr speyside 40% 9.50

glenfiddich 18yr speyside 40% 11.50

glenlivet 12yr speyside 40% 8.00

macallan 10yr 'sherry oak' highland 40% 11.00

macallan 18yr 'sherry oak' highland 40% 21.00

glenmorangie 10yr highland 40% 8.00

glenmorangie "quinta ruban" highland 46% 12.50

glenmorangie port wood highland 43% 13.00

oban 14yr highland 42% 9.00

strathisla 1963 33yr highland 40% 29.00

yamazaki 18yr japan 43% 22.50

tequila

		50ml	
josé cuervo tradicional	38%	7.50	
patron xo (coffee & tequila liqueur)	40%	7.50	
casco viejo joven	38%	8.00	
don augustin blanco	38%	8.50	
don julio blanco	38%	10.50	
don julio reposado	38%	11.00	
patron anejo	40%	12.50	
maracame anejo	40%	13.50	
jose cuervo reserve de familia	38%	17.50	

american whiskey

		50ml	
jack daniels	40%	7.00	
jim beam	40%	7.00	
canadian club	40%	7.00	
wild turkey	50.5%	7.50	
maker's mark	45%	8.50	
sazerac rye	45%	8.50	
woodford reserve	45.2%	9.00	
jack daniels gentleman jack	40%	10.00	
jack daniels single barrel	45%	12.00	
blanton's gold	51.5%	14.50	

irish whiskey

		50ml	
jameson's	40%	7.50	
bushmills black bush	40%	8.00	
jameson's gold	40%	16.00	

blended whisky

		50ml	
j & b rare	40%	7.50	
johnnie walker black	40%	7.50	
chivas regal 12 yr	40%	8.50	
johnnie walker gold centenary	40%	13.50	
suntory hibiki 12yr	japan	43%	12.00
chivas century	43%	22.00	
johnnie walker blue	40%	28.50	

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*	9.75
hendricks gin, elderflower, fresh raspberry lengthened with pressed apple juice	
damson in distress*	9.75
blackwoods 60% gin, bramley and gage damson gins shaken with fresh mint and pressed apple juice. served straight up	
heart of darkness*	9.75
whitley neil gin, muddled green chilli, shaken with pressed apple juice. served straight up	
hendricks coupe*	12.50
hendricks gin muddled with elderflower, grapes and topped with laurent perrier champagne	
rising sun*	12.50
tanqueray gin stirred through with raspberry & lychee layered with a laurent perrier champagne float	
spice garden*	9.75
zubrowka vodka, hendricks gin shaken with muddled cucumber, lemon juice and sugar. served straight up and charged with ginger beer	
stardust martini*	9.75
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.

earl grey sour*	9.75
cutty sark whisky shaken with earl grey tea, lemon juice and earl grey sugar. served straight up in a tea cup.	
earl marquis*	9.75
marquis vodka and earl grey and apple liqueur shaken with earl grey tea, pressed apple juice and lemon bitters. served straight up in a tea cup.	
tea trail*	9.75
chairman's reserve rum shaken with rooibos vanilla tea, fresh passion fruit and a dash of galliano l'autentico. served straight up in a tea cup.	

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

9.00

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

9.00

blackwood's 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

9.00

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%		7.00
traditional london dry with strong juniper notes. recommended vermouth – vya dry.				
beefeater	england	40%		7.00
classic full flavour, smooth, crisp juniper & coriander finish. recommended vermouth – vya dry.				
bombay sapphire	england	40%		7.50
aromatic, full of exotic botanicals, black pepper. recommended vermouth – martini dry.				
plymouth	england	41.2%		7.50
sweet citrus flavours with subtle pepper. recommended vermouth – noilly prat.				
blackwood's 40% vintage 2007	shetlands	40%		7.50
citrus zing, crisp sea air from wild shetland botanicals. recommended vermouth – noilly prat.				
hendricks	scotland	41.4%		7.50
smooth, sweet, complex floral notes, coriander leaf. recommended vermouth – martini dry.				
millers reformed	england	40%		8.00
intense pepper, citrus with a long finish. recommended vermouth – noilly prat.				
jensen's old tom	bermondsey	43%		8.00
tantalisingly sweet and rich with bold botanicals. recommended vermouth – noilly prat.				
citadelle	france	44%		8.50
bright and citrus bergamot undertones. recommended vermouth – noilly prat				
gabriel boudier saffron gin	france	40%		8.50
distinct spice from saffron infusion, bitter orange peel. recommended vermouth – martini dry.				
plymouth navy strength	england	57%		8.50
ripe grass, pepper, strong juniper kick. recommended vermouth – vya dry.				
beefeater 24	england	45%		8.50
rich grapefruit, tea-like tannins. recommended vermouth – lillet blanc				
millers westbourne strength	england	45.2%		8.50
coriander, pepper & candied orange. long complex finish. recommended vermouth – vya dry.				
whitley neil	england	42%		8.50
exotic, earthy nuttiness. recommended vermouth – vya dry.				
sipsmith	hammersmith	41.6%		8.50
wonderful pepper, aniseed and citrus. local favourite. recommended vermouth – noilly prat				
blackwood's 60% vintage 2007	shetlands	60%		8.50
fresh citrus bite backed up by well balanced alcoholic zing. recommended vermouth – vya dry.				
no 3	england	46%		8.50
wonderful juniper and cardamom with a grapefruit finish. recommended vermouth – noily prat				
tanqueray ten	england	47.3%		9.00
black pepper, fresh spice, lemongrass & grapefruit zest. recommended vermouth – noilly prat.				
bluecoat	philadelphia, usa	47%		9.00
100% organic botanicals give a rich, yet bright gin. recommended vermouth – noilly prat.				
mare	spain	47%		9.00
rich and savoury. arbequina olive, basil with usual citrus. recommended vermouth – noily prat				
209	napa, california	46%		9.00
elegant marriage of strong juniper and fresh. recommended vermouth – vya dry.				
beefeater crown jewel	england	50%		10.00
full balanced mix of juniper and citrus with slight saltiness. recommended vermouth – vya dry.				
junipero	california, usa	49.3%		10.50
complex & delicate with a liquorice-like finish. recommended vermouth – vya dry.				