

# bluebirdchelsea

## shellfish

<b>six west mersea rock oysters</b> shallot vinegar, rye bread	10.50
<b>six west mersea natives no3</b> shallot vinegar, rye bread	17.50
<b>whole devon cock crab</b> in the shell, mayonnaise	15.00
<b>lobster half / whole</b>	19.00 38.00
<b>plateau de fruit de mer for two</b>	27.50 per person
<b>with lobster</b>	42.50 per person

## starters

<b>spiced roast parsnip soup</b> coriander, mini poppadums, extra virgin oil	6.50
<b>salt cod scotch egg</b> aioli, watercress	7.00
<b>sweet cured herrings</b> beetroot, horseradish, dill dressing	8.50
<b>shellfish bisque</b> xo armagnac, tarragon	9.00
<b>escargots à la bourguignonne</b> half dozen, garlic and parsley butter	9.50
<b>potted shrimp and crab</b> blade mace, pickled cucumber, sourdough toast	11.00
<b>shellfish cocktail</b> crayfish, atlantic prawns, brown shrimps, marie-rose sauce	12.00
<b>severn and wye smoked salmon</b> crème fraîche, caviar, chives, rye bread	13.00
<b>seared yellow fin tuna</b> herbs, soy, wasabi	13.50
<b>foie gras ballotine</b> artichoke hearts, fine beans, truffle dressing	14.50
<b>roast scallops in the half shell</b> garlic butter, pancetta, herbs crumbs	16.00
<b>steak tartare*</b> prepared at the table, galloway beef, hen's egg, sourdough toast	13.50 18.50

## salads

<b>wild rocket</b> roast tomato, parmesan, aged balsamic	7.50
<b>pear and roquefort</b> endive, dandelion, watercress, walnuts	7.50
<b>beetroot and goats' cheese</b> watercress, dandelion, walnuts	7.50
<b>secrett's green leaf salad</b>	7.50
<b>cornish crab and prawn</b> 'nam jim', chilli, coriander, lime, mixed cress	14.00

## mains

<b>salmon fishcake</b> spinach, tartar sauce	13.00
<b>chicken and mushroom pie</b> button mushrooms, cèpes, puff pastry	14.50
<b>fish and chips</b> beer batter, tartar sauce	15.50
<b>bluebird fish pie</b> monkfish, salmon, prawns, crayfish	15.50
<b>roasted cod fillet</b> haricot beans, chorizo, wild mussels	18.50
<b>denham estate venison steak</b> haggis, bashed neeps, savoy cabbage	18.50
<b>slow roast goosnargh duck</b> braised red cabbage, braeburn apples, port jus	19.00
<b>monkfish curry</b> coconut, lime, coriander, basmati rice	22.50
<b>steak au poivre</b> fillet steak, xo cognac sauce, fine beans	26.00
<b>whole turbot - for two</b> spinach, new potatoes, béarnaise sauce	45.00

## grills

<b>hamburger</b> (served med-well or well done only) aged cumbrian beef, brioche bun, kraft cheese, bacon, hand cut chips	14.50
<b>8oz rib eye steak</b> field mushroom, tomato, watercress, béarnaise	21.50
<b>14oz sirloin steak - on bone</b> field mushroom, tomato, watercress, béarnaise	25.00
<b>16oz dover sole</b> parsley butter, charlotte potatoes	36.50
<b>chateaubriand - for two</b> field mushroom, tomato, watercress, chips, béarnaise	48.50

## vegetarian

<b>wild mushroom risotto</b> cèpe, oyster, chanterelle, parmesan, gremolata	13.50
<b>root vegetable curry</b> coconut, lime, coriander, basmati rice	13.50
<b>spinach and ricotta cannelloni</b> wild rocket, tomato fonduta, pesto, pine nuts	16.50

## sides

mashed potato	3.50
buttered spinach	4.00
wild rocket and parmesan	4.00
hand cut chips	4.00
charlotte potatoes	4.00
sprouting broccoli	4.50
buttered green beans	4.50
plum tomato salad, onion, forum vinegar	4.50

## desserts

<b>banoffee sundae</b> butterscotch ice cream, caramelised banana, toasted almonds	6.50
<b>floating island</b> crème anglaise, pink pralines, pistachios	6.50
<b>selection of crèmes brûlées</b> chocolate, vanilla, pistachio	6.50
<b>pineapple pavlova</b> passion fruit, chantilly	7.00
<b>bramley apple jelly</b> shortbread, crème fraîche	7.00
<b>vanilla cheesecake</b> blueberry compote	7.00
<b>dark chocolate fondant</b> pistachio ice cream, chocolate sauce	7.50
<b>pear tarte tatin</b> williams pears, vanilla ice cream	7.50

## british cheese

montgomery cheddar, stilton, ragstone goats, leafy celery, chutney	9.50
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## ice cream and sorbet

butterscotch, chocolate, vanilla	5.00
apple, wild strawberry, mango and lime	5.00

## region of the month "wales"

each month, head chef mark block celebrates  
a different region with a quintessential  
selection of dishes from that area

### cawl

mutton, ham hock, leeks, leafy celery

7.50

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### sea bass

laver bread, cockles, buttered leeks

18.50

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### bara birth and butter pudding

speckled bread, vanilla ice cream

6.50

### welsh rabbit

sourdough toast, cornichons

5.50

\* undercooked meat products may naturally contain harmful bacteria

12.5% discretionary service charge will be added to your bill. prices include VAT at the current rate.

february 2012