

# bluebird chelsea

## shellfish

<b>six west mersea rock oysters</b>	10.50
shallot vinegar, rye bread	
<b>six west mersea natives no3</b>	17.50
shallot vinegar, rye bread	
<b>whole devon cock crab</b>	15.00
in the shell, mayonnaise	
<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>	6.50
coriander, mini poppadums, extra virgin oil	
<b>salt cod scotch egg</b>	7.00
aïoli, watercress	
spiced fruit chutney, cornichons, sourdough	
<b>sweet cured herrings</b>	8.50
beetroot, horseradish, dill dressing	
<b>shellfish bisque</b>	9.00
xo armagnac, tarragon	
<b>escargots à la bourguignonne</b>	9.50
half dozen, garlic and parsley butter	
<b>potted shrimp and crab</b>	11.00
blade mace, pickled cucumber, sourdough toast	
<b>shellfish cocktail</b>	12.00
crayfish, atlantic prawns, brown shrimps, marie-rose sauce	
<b>severn and wye smoked salmon</b>	13.00
crème fraîche, caviar, chives, rye bread	
<b>seared yellow fin tuna</b>	13.50
herbs, soy, wasabi	

## salads

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

## mains

<b>salmon fishcake</b>	13.00
spinach, tartar sauce	
<b>chicken and mushroom pie</b>	14.50
button mushrooms, cèpes, puff pastry	
<b>fish and chips</b>	15.50
beer batter, tartar sauce	
<b>bluebird fish pie</b>	15.50
monkfish, salmon, prawns, crayfish	
<b>sea bass fillet</b>	18.50
laver bread, cockles, buttered leeks	
<b>slow roast goosnargh duck</b>	19.00
Braised red cabbage, breaburn apples, port jus	
<b>monkfish curry</b>	22.50
coconut, lime, coriander, basmati rice	

## grills

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

## vegetarian

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

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

## 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 quintessentially 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