

bluebird chelsea

shellfish

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

starters

spiced roast parsnip soup (v) coriander, mini poppadums, extra virgin oil	6.50
salt cod scotch egg aioli, watercress	7.00
terrines of pheasant, duck confit and ham hock spiced apple and pear chutney, sourdough toast	8.00
sweet cured herrings beetroot, horseradish, dill dressing	8.50
shellfish bisque xo armagnac, tarragon	9.00
escargots à la bourguignonne half dozen, parsley and garlic butter	9.50
potted shrimp and crab blade mace, pickled cucumber, sourdough toast	11.00
shellfish cocktail crayfish, atlantic prawns, brown shrimps, marie-rose sauce	12.00
forman's smoked salmon crème fraîche, caviar, chives, rye bread	13.00
seared yellow fin tuna herbs, soy, wasabi	13.50
foie gras ballotine artichoke hearts, fine beans, truffle dressing	14.50
steak tartare prepared at the table, galloway beef, hen's egg, sourdough toast	13.50 18.50

salads

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

sunday roast

available lunch only

roast berkshire pork shoulder apple sauce, crackling, roast potatoes, green beans	18.50
beef wellington scotch beef, mushroom duxelle, winter truffle, madeira sauce	19.50

mains

salmon fishcake spinach, tartar sauce	13.00
chicken and mushroom pie button mushrooms, cèpes, puff pastry	14.50
bluebird fish pie monkfish, salmon, prawns, crayfish	15.50
cornish sea bass fillet jerusalem artichokes, curly kale, bordelaise	18.50
monkfish curry coconut, lime, coriander, basmati rice	22.50
roast halibut pommes mousseline, spinach, lobster velouté	26.50

grills

hamburger (served med-well or well done only) brioche bun, aged cumbrian beef, kraft cheese, hand cut chips	14.50
10oz rump steak field mushroom, roast tomato, béarnaise sauce	19.50
8oz rib eye steak field mushroom, roast tomato, béarnaise sauce	21.50

eggs and vegetarian

eggs benedict ham, brioche muffin	8.00
eggs florentine spinach, brioche muffin	8.50
eggs royale smoked salmon, brioche muffin	9.50
wild mushroom risotto cèpes, oysters, chanterelles, parmesan, gremolata	13.50
root vegetable curry coconut, coriander, basmati rice	13.50
cannelloni wild rocket, tomato fonduta, pesto, pine nuts	16.50

sides

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

desserts

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

british cheese

montgomery cheddar, stilton, ragstone goat's, leafy celery, fruit chutney	9.50
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ice cream and sorbet

butterscotch, chocolate, vanilla jersey apple, wild strawberry, mango and lime	5.00 5.00
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region of the month "scotland"

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

scotch broth

mutton, pearl barley, turnip, swede, cabbage

7.50

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venison steak

haggis, bashed neeps, winter greens, juniper sauce

18.50

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whisky and walnut tart

vanilla ice cream

6.50

scottish cheddar

spiced fruit chutney, oat biscuits

8.00