



COCKTAILS

Aperol Spritz <i>Aperol, prosecco, fever-tree soda</i>	14
Mojito <i>Havana 3yo, lime, sugar, fever-tree soda</i>	14
Negroni <i>Tanqueray gin, Belsazar red vermouth, Campari</i>	14
Margarita <i>Olmeqa tequila, Cointreau, lime</i>	14
Pornstar Martini <i>Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco</i>	15



SMALL PLATES

Nocellara Olives (vg) 232 kcal	4.5	Smoked Almonds (vg) 620 kcal	4.5
Rosemary Focaccia (vg) <i>olive oil 559 kcal</i>	4	Truffle Arancini (v) <i>garlic aioli 335 kcal</i>	9
Gazpacho (v) <i>chilled tomato & watermelon, lemon oil 137 kcal</i>	8	Popcorn Shrimp <i>fermented chilli mayonnaise, black sesame 704 kcal</i>	12
Baby Vegetable Crudites (vg) <i>hummous, chilli oil 510 kcal</i>	8.5	Salmon Ceviche <i>Avocado, citrus dressing 634 kcal</i>	12

SALADS

Burrata (v) <i>heritage tomato salad with citrus dressing & dried olives 422 kcal</i>	15	Salmon Poke Bowl <i>black rice, edamame, avocado, wakame, quinoa 1048 kcal</i>	16.5
Whipped Vegan Feta & Melon Salad <i>citrus and balsamic oil, rocket cress 384 kcal add serrano ham 100kcal – extra 3</i>	12	Caesar Salad <i>baby gem, Parmesan, anchovies, croutons 923kcal add chicken 1128 kcal – extra 5</i>	12

BLUEBIRD CLASSICS & MAINS

Crispy Duck Salad <i>kohlrabi, bok choy, mint, chilli jam dressing, peanuts 542 kcal</i>	17	Bluebird Cheeseburger <i>1092 kcal add bacon – extra 2</i>	15
Beer Battered Haddock <i>chips & minted peas, tartar sauce 1415 kcal</i>	17.75	Chilli, Garlic & Coconut Prawns <i>grilled focaccia & burnt lemon 448 kcal</i>	18
Steak Frites – Flat Iron <i>fries, peppercorn sauce 1466 kcal</i>	23.5	Half Rotisserie Chicken <i>Piri Piri sauce & grilled lemon 1341 kcal</i>	22
Skinny Vegan Burger (vg) <i>cheakpea & broad-bean patty, smoked vegan cheese, coconut yoghurt tzatziki 383 kcal</i>	14		

SIDES 6

Fries (v) <i>605 kcal</i>	Tenderstem Broccoli (vg) <i>chilli, garlic oil 133 kcal</i>
Heritage Tomato Salad (vg) <i>citrus dressing & coriander 205 kcal</i>	Ratte Potato Salad (v) <i>crème fraiche, dill, cornichon 499 kcal</i>

NO ALCOHOL

Fresh Orange Juice <i>234 kcal</i>	5.5
ABC Ginger <i>apple, beetroot, carrot, ginger 389 kcal</i>	6.5
Passion Good <i>passion fruit, apple, ginger 271 kcal</i>	7
Clean & Green <i>cucumber, kale, apple, lemon 194 kcal</i>	7
Rosalina <i>passion fruit juice, raspberries, redcurrant, rose syrup, soda 35 kcal</i>	7.5
Apple & Elderflower Spritzer <i>apple juice, cucumber, elderflower cordial, soda 21 kcal</i>	7.5



BRUNCH (UNTIL 4PM)

Eggs Benedict 854 kcal	13.5
Florentine 742 kcal	14
Royale 878 kcal	15.5
Avocado Sourdough Toast (vg) <i>spinach, green tomato, onions, chili salsa 644 kcal</i>	12

DESSERTS

Selection Of Ice Cream (V) & Sorbets (vg) <i>129 kcal / 63 kcal</i>	2.50 per scoop
Macaroons (v) <i>three pieces 152 kcal</i>	4
English Strawberries (v) <i>Jersey cream 369 kcal</i>	8
Triple Chocolate Brownie <i>vanilla ice cream 607 kcal</i>	8



SPARKLING

	125ML	BTL/MAG
Prosecco, N.V, Le Dolci Colline, Italy	9	45
Chandon Brut, N.V, Mendoza, Argentina		65
Nyetimber Classic Cuvée, N.V, Sussex, England	14	75/145
Nyetimber Rosé, N.V, Sussex, England	17	92
Lanson Brut Père et Fils, N.V, Champagne, France	13.5	74
Lanson Brut Rosé, N.V, Champagne, France	16.5	98
Laurent Perrier Rosé, N.V, Champagne, France		170
2012 Dom Pérignon, Champagne, France		355

WHITE

	175ML	BOTTLE
Cuvee Jean-Paul Blanc, 2022, Gascogne, France <i>fresh, floral & citrus palate with a zesty finish</i>	8	28
Pinot Grigio Maestri Vernacoli, 2022, Trentino, Italy <i>citrus on the nose, with a delicious balance in the mouth</i>	9	35
Sauvignon Blanc Satyr Sileni, 2022, New Zealand <i>light, with juicy passionfruit & a gooseberry finish</i>	10.5	40
Albarino Orballo, 2021, La Val, Rias Baixas, Spain <i>Full & plentiful, fresh acidity, pear & apple fruits with a mineral fish</i>		45
Gavi Di Gavi, Alasia, 2022, Piemonte, Italy <i>aromatic, zesty nose with notes of apple, lime & white flower</i>		45
Chablis Domain De La Motte, 2021, France <i>light & crisp with great minerality, fresh green apple</i>	13.5	62

COCKTAILS

Espresso Martini | 15
Kettle One vodka, Tia Maria, Coffee, Vanilla syrup

Negroni | 14
Tanqueray gin, Belsazar red vermouth, Campari

Pornstar Martini | 15
Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco

BEER & CIDER

Peroni	7
Peroni (Gluten Free)	7
Peroni (Alcohol Free)	7
Asahi	7
London Meantime Pale Ale	7
Big Drop Citra IPA 0.5% 72 kcal	7
Aspall Draught Cider	7

BLUSH

	175ML	BOTTLE
Cuvee Jean-Paul Rose, 2021, Gascogne, France <i>fresh, floral & citrus palate with a zesty finish</i>	8	32
Mirabeau Azure, 2021, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i>	12	50
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i>		60
Mirabeau La Reserve, 2020, Côtes De Provence, France <i>beautiful acidity across the palate and a slightly smoky finish with notes of dried apricot</i>		90

RED

	175ML	BOTTLE
Cuvee Jean-Paul Rouge, 2021, Vaucluse, France <i>smooth, notes of blueberries & a persistent finish</i>	8	28
Merlot, Bellefontaine, Languedoc, 2021, France <i>ripe red summer berries, plums & damsons</i>	9.5	35
Ontanon, Crianza, 2020, Rioja, Spain <i>dark berries, spiciness, wet stone minerality & a velvet soft finish</i>	12	41
Gorgeous Grenache, Thistledown, 2022, South Australia <i>wild strawberry & spice, succulent & juicy with a moreish finish</i>		43
Malbec, Turne de Noche, 2021, Argentina <i>Ripe berries & spice, weighty with soft & gentle tannins</i>		50
Fleurie, La Madone, 2021, La Reine de l'Arenite, France <i>notes of cocoa, coffee & cedar. Velvety smooth & elegantly supple</i>		55