

## FOR THE TABLE

"Pochon" Bread Sourdough, butter 533 kcal	5
Nocellara Olives (vg) 196 kcal	5.5
Rock Oysters 1/2 Dozen shallots & Cabernet Sauvignon vinegar 113 kcal	22
Oscietra Caviar 30g blinis, chives & crème fraiche 759 kcal	75



## TO SHARE

Fruit De Mer Platter (for 2) 8 oysters, 8 crevettes, potted cornish crab Spicy salmon tartare, toasted broche, wonton crisp sriracha mayo & shallot vinegar 881 kcal add 1/2 lobster for £30 1034 kcal	35pp
Whole Wild Seabass (for 2) Jersey royals, english asparagus, Morrel mushroom & wild butter garlic sauce 1713 kcal	75
Chateaubriand (for 2) 21-day dry aged Hereford beef, fries, grilled gem hearts, Cesar dressing, peppercorn sauce 2410 kcal	92
Beef Wellington (for 2) 16oz fillet, mushroom duxelles, spinach, gem leaf salad & Bordelaise sauce 1632 kcal	96

## STARTERS

Gazpacho (vg) chilled tomato & watermelon, lemon oil 137 kcal	8	Burrata (v) pan con tomate, sicilian lemon oil & san marzano tomato 509 kcal	15
Whipped Vegan Feta (vg) marinated beetroots, candied pecans, sourdough croutons 474 kcal	11	Spicy Salmon salmon tartare, chilli garlic ponzu, avocado, crème fraiche & crispy wonton 347 kcal.	15
Cornish Crab Salad toasted brioche, apple, grapefruit & radish 334 kcal	17	Crevettes Bouquet served on ice, Sriracha mayonnaise 538 kcal	13
Steak Tartare slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese 614 kcal	16	Pigs Head Croquette sauce gribiche, bitter lettuce, soft poached egg & apple 989 kcal	13

## BLUEBIRD CLASSICS

Crispy Duck Salad kohlrabi, bok choy, mint, chilli jam dressing, peanuts 542 kcal	17
Tandoori King Prawn Masala fragrant pilau rice, crispy onions, cucumber & mint yoghurt 248kcal	24
Bluebird Angus Burger Dry aged Angus patty, slow cooked short rib, kimchee mayo & smoked cheese 650kcal	15



## MAINS

Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil 279 kcal	18	Truffle & Burrata Ravioli (v) wild broccoli, roast garlic, chilli, lemon butter sauce, toasted Parmesan breadcrumbs 653 kcal	22
Dry Aged Old Spot Pork Chop apple ketchup, Pommery mustard sauce 1509 kcal	25	Miso Marinated Loch Duart Salmon soy & lemongrass master stock, edamame, carrot, shimeji mushrooms 653 kcal	26
Baked Atlantic Cod Mornay spinach & roast garlic, tomato, olive & feta crumble 1288 kcal	29	Butter Roasted Chicken Breast Jersey royal & asparagus fricassee, wild garlic, morel 862 kcal	28
Ribeye Steak 42-day dry aged grass-fed 962 kcal	39		

## SIDES

Fries (vg) 605 kcal	6
Heritage carrots (vg) 205 kcal Honey & five spice, toasted cashew	6
Gem Leaf Salad (v) 211 kcal Parmesan, croutons & Champagne vinegar	6
Ratte Potato Salad (v) 453 kcal crème fraîche, dill & cornichon	7
Hispi Cabbage 474 kcal smoked bacon, sage butter	7
Heritage Tomato Salad 226 kcal citrus dressing & coriander	7

## SAUCES

Grain Mustard		Bearnaise		Peppercorn		Bordelaise	3
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