

SEAFOOD	
Spicy Salmon Maki <i>avocado, shiso & Japanese mayo</i>	14,50
Crab California Roll <i>tempura crunch, tobiko, togarashi spice</i>	18,50
Spicy Salmon Tartare <i>chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton</i>	17
Rock Oysters 1/2 Dozen <i>shallots & Cabernet Sauvignon vinegar</i>	26
Oscietra Caviar 30g <i>blinis, chives & crème fraîche</i>	80
Fruits De Mer Platter (for two) <i>6 oysters, 6 sashimi seared tuna, yuzu soy dressing, 6 crab California roll, 6 spicy salmon maki, jalapeño miso & shallot vinegar</i>	36pp
<i>add smoked salmon with brown bread & butter</i>	+14
BLUEBIRD CLASSICS	
Crispy Duck Salad (h) <i>kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i>	20
Railway Mutton Curry (h) <i>fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	29,50
Pumpkin, Spinach & Chickpea Masala (v) <i>Fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread</i>	26
Bluebird Cheese & Bacon Burger <i>sesame bun, shredded iceberg, maple bacon, American cheese, house sauce & béarnaise</i>	19,50
Buttermilk Chicken Sandwich <i>bacon, lettuce, tomato, hot sauce, pickles & American cheese</i>	19
Fish & Chips <i>beer battered cod, pea purée & tartare sauce</i>	24
Bluebird Grilled Chicken Caesar Salad <i>gem lettuce, aged Parmesan, sourdough croutons,</i>	22

<div> BLUEBIRD</div>			
Tortano Crown Sourdough Bread (v) <i>salted butter</i>	7	Nocellara Olives (vg)	6

STARTERS	
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i>	13
Steak Tartare <i>slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese</i>	19
Leek & Potato Soup (v) <i>Cheese & Leek Toast, Baby Gherkin</i>	14,50
Burrata (v) <i>tomato on toast, early harvest olive oil and balsamic</i>	16

SEASONAL STARTERS	
Rose English Veal, Tuna, & Quail <i>Quails Egg, Tuna Sauce & Sourdough</i>	19
Scottish Smoked Salmon <i>sour cream, capers, brown bread & butter</i>	18

WEEKEND BRUNCH	
<i>Add Bottomless Bubbles For £29</i>	
French Toast <i>whipped vanilla crème fraîche, raspberry & mint</i>	15
Benedict, Florentine, or Royale <i>two poached eggs, toasted English muffin, hollandaise</i>	15
Truffled Croque Monsieur <i>Gruyère cheese, honey roasted ham, Dijon mustard & fresh truffle</i>	19
Avocado & Poached Eggs (v) <i>habanero hot sauce, sour cream, cornbread & aged cheese</i>	18

MAINS	
Wild Mushroom, Artichoke & Lentil Ragu (vg) <i>Truffled Potatoes & Winter Vegetable Chips</i>	22
Dry Aged Old Spot Pork Chop <i>apple ketchup, Pommery mustard sauce</i>	29
Baked Hake Mornay <i>confit baby tomatoes, green olive & Parmesan breadcrumbs</i>	34
Spaghetti (vg) <i>Cimi di Rapa, Chilli, Garlic, Lemon & Olive Oil</i>	22

SEASONAL MAINS	
Beef Cheek & Oxtail Pie <i>Cumberland sauce</i>	32
Herb Fed Brick Pressed Chicken <i>Chanterelles, Cauliflower, Potato & Chicken Gravy</i>	32

SUNDAY ROAST	
<i>All served with Yorkshire pudding, roasties, seasonal vegetables & gravy</i>	
Gloucester Old Spot Pork Rack <i>apple sauce</i>	30
Dry Aged Hereford Rolled Rib of Beef (h) <i>horseradish</i>	35
Herb Roast Chicken (h) <i>with stuffing</i>	30
Vegetarian Roast <i>cauliflower cheese, vegetarian gravy</i>	28

GRILL	
10 oz Steak of the day <i>Sauce au poivre, skinny fries & salad</i>	34
12 oz Ribeye Steak <i>42-day dry aged grass-fed beef, roasted bone marrow stuffed mushroom</i>	42
28 oz Cote de Boeuf (for two) <i>rib on the bone, fries, peppercorn sauce</i>	46pp
21 oz Chateaubriand (for two) <i>21-day salt aged beef, truffle mash potatoes & bordelaise sauce</i>	51pp
35 oz Porterhouse Steak (for two) <i>40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce</i>	62pp

SIDES	
Fries (vg)	8
Spinach "Carbonara" <i>smoked bacon, Parmesan and egg yolk</i>	8
Gem Leaf Salad (vg) <i>baby gem, croutons, Champagne vinegar dressing</i>	8
Grilled Hispi Cabbage <i>caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs</i>	8
Truffle Mash Potatoes (v) <i>black truffle & 36-month aged Parmesan</i>	9

SAUCES	
Grain Mustard, Peppercorn, Bordelaise, Béarnaise	4

Dine, Earn & Redeem with Our App

Join Evolv Rewards and earn 10% back in points when you dine.

JOIN NOW

