

SNACKS

Bread & butter.....	2.00
Cornish chorizo, pickles	5.00
Smoked almonds.....	3.50
Tamarind spiced chicken	5.50
Nocellara olives.....	3.50

SANDWICHES

Lobster & prawn roll <i>native lobster, prawn, thousand island dressing, brioche</i>	15.50
Bluebird hamburger <i>cheese, gem lettuce, house sauce, pickle, fries</i>	14.50
Gloucestershire smoked salmon & avocado <i>crème fraiche, cress</i>	11.95
Roast beef & mustard <i>watercress, horseradish</i>	12.50

BLUEBIRD CLASSICS

Butter chicken curry <i>Basmati rice, burnt chilli</i>	14.90
Spiced Atlantic king prawns <i>lemon yoghurt, pistachio</i>	18.50
Shepherd's pie <i>braised Wick Farm mutton, potato mash</i>	13.95
Fish & chips <i>battered North Sea hake, minted peas, tartar sauce, salt & vinegar chins</i>	14.50

STARTERS

Watercress soup <i>toasted cumin seeds, yoghurt</i>	5.50
Beetroot cured Loch Var salmon <i>dill mayonnaise, pickled cucumber</i>	8.50
Cold roasted Suffolk pork belly <i>apple, grilled fennel, Cumberland dressing</i>	7.50
Fried quisquilla prawns <i>chilli, garlic aioli</i>	11.75
Stone bass ceviche <i>avocado, ginger, coriander</i>	8.95
Crushed broad beans, Somerset ricotta <i>mint, lemon verbena, toasted sour dough</i>	7.25
Steak tartare <i>spiced sauce, capers, egg</i>	9.50
Salt & pepper squid <i>sweet chilli, lime</i>	8.50

SALADS

Markham Farm green asparagus <i>shaved fennel, pickled kohlrabi, orange</i>	9.75
Quinoa, toasted corn & smoked almonds <i>spring onion, radish, miso dressing</i>	5.15/9.25
Crispy Goosnargh duck & watercress <i>pickled radish, watermelon, cashew & sesame dressing</i>	11.95
Caesar salad <i>baby gem, Berkswell, smoked anchovies, croutons</i>	6.00/11.00
Crayfish, spinach & baby potato <i>preserved lemon dressing, toasted crumbs</i>	11.50

MAINS

Grilled sea bass <i>spring greens, ginger, spring onion</i>	16.50
Pot braised Lancashire duck leg <i>celeriac, fennel, shallot salad</i>	15.95
Roasted Dingley Dell pork belly <i>Bramley apple & sage sauce</i>	16.25
Burrata tortelloni <i>peas, broad beans, pomegranate</i>	14.50
Roasted spring carrots & fennel <i>puffed wild rice, soy yoghurt</i>	12.95
Calabrian 'nduja crusted yellowfin tuna <i>grilled onion, green sauce</i>	18.50
Grilled Loch Var salmon fillet <i>Markham Farm asparagus, lemon salsa</i>	16.50
240gm Irish Angus flat iron steak <i>garlic anchovy butter, watercress</i>	16.00

SIDES

Potato chips	3.50
Jersey Royal salad, shallot & parsley.....	3.50
Butter leaf, herb, hazelnut, mustard dressing	3.50
Steamed spinach, garlic, olive oil	3.95
Purple sprouting broccoli, chilli, almonds.....	3.95

DESSERTS

Sticky toffee pudding <i>vanilla ice cream</i>	5.80
Vanilla cheesecake <i>blackberries</i>	7.00
Glazed lemon tart <i>crème fraiche</i>	6.50
Pineapple carpaccio <i>black coconut sorbet, lemon balm</i>	7.25
Chocolate & raspberry Pavlova <i>passionfruit, candied pecan, cream</i>	7.00/13.50
Selection of British Cheeses	8.50

ICE COUPES

Banana split	
Vanilla & caramel pecan ice cream banana, candied pecans, Chantilly	7.50
Triple chocolate	
Chocolate ice cream, caramelised popcorn brownie, chocolate crumble	7.50