



GRAINS & CEREALS

Granola & Lancashire vanilla yoghurt <i>raspberries</i>	7.50
Chia seed bircher muesli <i>goji berries, coconut & almond milk</i>	8.00
Quinoa porridge <i>blueberries, candied pecans & bee pollen</i>	6.95
Bluebird breakfast bowl – Greek yoghurt, <i>banana, berries, cocoa nib, coconut, goji, bee pollen</i>	8.50

EGGS

Two West Cornish eggs any style <i>toasted sourdough</i>	6.00
Avocado, poached eggs & cornbread <i>hot sauce & coriander</i>	9.00
Eggs benedict / Florentine / Royale.....	9 / 10 / 11
Fried egg & bacon roll <i>Jalapeno & green tomato salsa</i>	6.50
Roasted cherry tomato omelette <i>nduja, & rocket</i>	8.75
Baked eggs & Yorkshire feta cheese <i>toasted flatbread, tomato</i>	9.50
Sweetcorn & green chilli fritters <i>Red pepper relish, avocado</i>	11.50

STARTERS

Beetroot cured Loch Var salmon <i>dill mayonnaise, pickled cucumber</i>	8.50
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

MAINS

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
Calabrian Nduja crusted yellowfin tuna <i>grilled onion, green sauce</i>	18.50
Roasted spring carrots & fennel <i>puffed wild rice, soy yoghurt</i>	12.95
Shepherd's pie <i>braised Wick Farm mutton, potato mash</i>	13.95
Fish & Chips <i>battered North Sea hake, minted peas, tartare sauce, salt & vinegar chips</i>	14.50
Grilled Loch Var Salmon chop <i>Markham Farm asparagus, lemon salsa</i>	16.50
240gm Irish Angus flat iron steak <i>garlic anchovy, watercress</i>	16.00

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

SALADS

Green Markham Farm asparagus, shaved fennel, <i>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 / 11
Crayfish, spinach & baby potato <i>preserved lemon dressing, toasted crumbs</i>	11.50

SIDES

Butter leaf, herb, hazelnut, mustard dressing.	3.50
Potato chips.....	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
Caramelised & pepper crusted pineapple <i>coconut ice cream, lemon balm</i>	7.25
Chocolate & raspberry pavlova <i>passionfruit, candied pecan, cream</i>	7.00
Selection of British Cheeses.....	8.95

ICE COUPES

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