



GRAINS & CEREALS

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

EGGS

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

BOTTOMLESS PROSECCO

Available whilst you dine with 2 courses or more for 15.00 per person

STARTERS

Beetroot cured Loch Var salmon	
dill mayonnaise, pickled cucumber	8.50
Fried Quisquilla prawns	
chilli, garlic aioli	11.75
Stone bass ceviche	
avocado, ginger, coriander	8.95
Crushed broad beans, Somerset ricotta	
mint, lemon verbena, toasted sour dough	7.25
Steak tartare	
spiced sauce, capers, egg	9.50
Salt & pepper squid	
sweet chilli, lime	8.50

MAINS

Pot braised Lancashire duck leg	
celeriac, fennel, shallot salad	15.95
Roasted Dingley Dell pork belly	
Bramley apple, sage sauce	15.75
Burrata tortelloni	
peas, broad beans, pomegranate	14.50
Calabrian Nduja crusted yellowfin tuna	
grilled onion, green sauce	18.50
Roasted spring carrots & fennel	
puffed wild rice, soy yoghurt	12.95
Shepherd's pie	
braised Wick Farm mutton, potato mash	13.95
Fish & Chips	
battered North Sea hake, minted peas, tartare sauce, salt & vinegar chips	14.50
Grilled Loch Var Salmon chop	
Markham Farm asparagus, lemon salsa	15.75
240gm Irish Angus flat iron steak	
garlic anchovy, watercress	16.00

SANDWICHES

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

SALADS

Green Markham Farm asparagus, shaved fennel, pickled kohlrabi, orange	9.75
Quinoa, toasted corn, smoked almonds	
spring onion, radish, miso dressing	5.15/9.25
Crispy Goosnargh duck & watercress	
pickled radish, watermelon, cashew, sesame dressing	11.95
Caesar salad	
baby gem, Berkswell, smoked anchovies, croutons	6 / 11
Crayfish, spinach & baby potato	
preserved lemon dressing, toasted crumbs	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	
vanilla ice cream	5.00
Vanilla cheesecake	
blackberries	5.50
Glazed lemon tart	
crème fraiche	5.50
Caramelised pineapple	
coconut ice cream, lemon balm	6.00
Chocolate & raspberry pavlova	
passionfruit, candied pecan, cream	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