



## 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

## BREAKFAST

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
Sweetcorn & green chilli fritters	
red pepper relish, avocado .....	11.50
Ricotta hot cakes	
banana, bacon, maple syrup .....	9.50

### 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 fillet	
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

Markham Farm green 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