



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>thousand island dressing,</i> <i>brioche, fries</i>	15.50
Bluebird hamburger <i>cheese, gem lettuce, house sauce,</i> <i>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>	17.95
Shepherd's pie <i>braised Wick Farm mutton, potato mash</i>	13.95
Fish & chips <i>battered North Sea hake, minted peas, tartar</i> <i>sauce, salt & vinegar chips</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,</i> <i>sesame dressing</i>	11.95
Caesar salad <i>baby gem, Berkswell, smoked anchovies,</i> <i>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
Bluebird hamburger <i>cheese, gem lettuce, house sauce,</i> <i>pickle, fries</i>	14.50
Pot braised Lancashire duck leg <i>celeriac, fennel, shallot salad</i>	15.95
Roasted Dingley Dell pork belly <i>Bramley apple & sage sauce</i>	15.75
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>	15.75
240gm Irish Angus flat iron steak <i>garlic anchovy butter, watercress</i>	15.00

SIDES

Potato chips	3.50
Hay baked baby potatoes, garlic aioli.....	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>	5.00
Vanilla cheesecake <i>blackberries</i>	5.50
Glazed lemon tart <i>crème fraiche</i>	5.50
Caramelised pineapple <i>coconut ice cream, lemon balm</i>	6.00
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