



SUMMER SUNSHINE - 6
Pineapple Juice, Fresh Lemon Juice, Fresh
Rosemary,
Elderflower Cordial



VIOLA FLOWER BELLINI - 9
White Peach Purée, Sparkling Wine,
Crème de Peche,
Elderflower covered with violet & lemon air

GRAINS & CEREALS

TOASTED GRANOLA - 7.50
Lancashire vanilla yoghurt, raspberries

CHIA SEED BIRCHER MUESLI - 8.00
goji berries, coconut & almond milk

QUINOA PORRIDGE - 6.95
blueberries, candied pecans & bee pollen

BLUEBIRD BREAKFAST BOWL - 8.50
Greek yoghurt, banana, berries, cocoa nib,
coconut, goji berries, bee pollen

BREAKFAST

AVOCADO, POACHED EGGS & CORNBREAD - 9.00
hot sauce & coriander

EGGS BENEDICT / FLORENTINE / ROYALE - 9/10/11

FRIED EGG & BACON ROLL - 6.50
jalapeno & green tomato salsa

ROASTED CHERRY TOMATO OMELETTE - 8.75
'nduja, & rocket

SWEETCORN & GREEN CHILLI FRITTERS - 11.50
red pepper relish, avocado

RICOTTA HOT CAKES - 9.50
banana, bacon, maple syrup

2 HOUR BOTTOMLESS PROSECCO
Available whilst you dine with 2 courses or more
for 14.50 per person

2 HOUR BOTTOMLESS ROSÉ
19.50 per person

CHILLED TOMATO & CUCUMBER SOUP - 6.25
parsley, mint, chilli oil

BEETROOT CURED SCOTTISH SALMON 8.75
dill mayonnaise, pickled cucumber

CURED HAM & MELON - 8.50
Parma ham, charentais melon

BURRATA & WILD ROCKET - 9.50
green olives

CHICKEN CAESAR SALAD - 10.00/14.50
baby gem, Berkswell, smoked anchovies,
croutons

SPICED TUNA POKE BOWL - 14.50
quinoa, edamame beans, avocado, bean
shoots, crisp fried shallots

WHOLE WILD SCOTTISH PLAICE - 16.50
herb butter, lemon

GRILLED LOCH VAR SALMON FILLET - 15.75
celeriac remoulade, green sauce

GRILLED SUFFOLK LAMB CUTLETS - 23.00
cauliflower tabbouleh

FISH & CHIPS - 15.50
battered North Sea hake, crushed peas,
tartar sauce, chips

CHICKPEA & CARAMELISED
ONION FRITTER - 14.25
dukka, yoghurt

POTATO CHIPS - 3.50

HAY BAKED BABY POTATOES, - 3.50
garlic aioli

STARTERS

STONE BASS CEVICHE - 9.25
nectarine, shiso, ginger

STEAK TARTARE - 9.50
spiced sauce, capers, egg

SALT & PEPPER SQUID - 8.50
sweet chilli, lime

SALADS

QUINOA & TOASTED SWEETCORN - 6.50/9.50
smoked almonds, spring onion, radish, miso
dressing

CRISPY GOOSNARGH DUCK - 11.95
Watercress, pickled radish, watermelon,
cashew, sesame dressing

MAINS

ROASTED DINGLEY DELL PORK BELLY - 15.90
fennel & citrus salad, apple

CALABRIAN 'NDUJA CRUSTED YELLOWFIN TUNA - 18.50
grilled onion, green sauce

240gm ANGUS FLAT IRON STEAK - 15.50
garlic anchovy butter

BURRATA TORTELLONI - 14.50
peas, broad beans, pomegranate

BLUEBIRD HAMBURGER - 14.50
cheese, gem lettuce, house sauce,
pickle, fries

SIDES

BUTTER LEAF - 3.50
herb, hazelnut, mustard
dressing

STEAMED SPINACH - 3.95
garlic, olive oil

SUGAR SNAPS, PEAS, BROAD
BEANS & GEM - 3.95
lemon vinaigrette

BLOODY MARY - 10
MIMOSA - 7
TVC SOUR - 10
Pisco Aba, Rhubarb Liqueur, Pineapple, Lemon
Juice

SANDWICHES

LOBSTER & PRAWN ROLL - 15.75
thousand island dressing, brioche, fries

GLOUCESTERSHIRE OPEN SMOKED SALMON - 11.95
avocado, crème fraiche, cress

ROAST BEEF & MUSTARD - 12.50
watercress, horseradish

DESSERTS

STICKY TOFFEE PUDDING - 6.00
vanilla ice cream

RASPBERRY RIPPLE CHEESECAKE - 5.50
raspberries

CHOCOLATE & RASPBERRY PAVLOVA - 7.00/13.50
passionfruit, candied pecan, cream

AMALFI LEMON POSSET - 5.50
shortbread

ENGLISH STRAWBERRIES - 6.50
chantilly cream

MRS KIRKHAMS LANCASHIRE - 8.50
eccles cakes

ICE COUPES

BANANA SPLIT - 7.50
Vanilla & caramel pecan ice cream,
banana,
candied pecans, Chantilly

TRIPLE CHOCOLATE - 7.50
Chocolate ice cream, caramelised
popcorn, brownie, chocolate crumble



All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Please contact your waiter if you require any information regarding allergies or intolerances.