



CHAMPAGNE AND SPARKLING

- CHANDON BRUT, ARGENTINA - 9.75/49.5
- NYETIMBER CLASSIC CUVÉE, SUSSEX - 69
- MOËT & CHANDON BRUT – 14.95/74
- VEUVE CLICQUOT PONSARDIN BRUT - 93
- MOËT & CHANDON BRUT ROSE – 17.5/99
- LAURENT PERRIER BRUT ROSE – 125
- DOM PERIGNON 2006 – 279

MAGNUMS

- MOËT & CHANDON BRUT - 149
- LAURENT PERRIER BRUT ROSE - 260

ROTTISERIE & GRILL

- LANCASHIRE CHICKEN – 14.5/25
half or whole marinated rotisserie
Goosnargh farm Lancashire chicken,
autumn greens, garlic aioli, lemon
- ANGUS FLAT IRON STEAK – 16.5
garlic anchovy butter, watercress
- 35 DAY AGED RIB-EYE ON THE BONE – 32
(350g), watercress

UP COMING EVENTS



Bluebird Chelsea is launching a weekly movie night with films, food and cocktails throughout winter in collaboration with Cointreau.

Showing every Tuesday October 31st through to December 4th.

- SMOKED ALMONDS – 3.5
- WHIPPED CHICKPEA DIP, toasted focaccia - 7

- CAULIFLOWER SOUP - 7
garlic fried bread, brown butter

- BEETROOT CURED SCOTTISH SALMON – 11
dill mayonnaise, pickled cucumber

- CHICKEN CAESAR SALAD – 12.5
baby gem, Berkswell, smoked anchovies, croutons

- QUINOA & TOASTED SWEETCORN - 9
smoked almonds, spring onion, radish, miso dressing

- BRAISED LANCASHIRE DUCK LEG - 17
roasted cep, black cabbage

- ROASTED COD - 18
creamed potato, caper butter sauce

- GRILLED HALLUMI SKEWERS – 15.5
spiced couscous, yoghurt

- GRILLED LOCH VAR SALMON FILLET – 17
pickled fennel, smoked bacon, horseradish

- BLUEBIRD CHEESEBURGER – 14.5
cheese, gem lettuce, house sauce, pickles, chips

STARTERS

- BURRATA, HERITAGE BEETROOT - 9.5
roasted walnuts, dandelion

- POTTED SALT BEEF - 9.5
piccalilli, watercress, grilled sourdough

SALADS

- BRAISED LENTIL & APPLE – 10
roasted hazelnuts, celeriac, mint

- SMOKED SALMON & RADICCHIO – 13.5
rocket, endive, almonds, toasted seeds

MAINS

- BRAISED OX CHEEK – 19.5
roasted turnip, parsley, lemon

- BURRATA TORTELLONI – 14.5
roasted squash, sage, hazelnuts

- GRILLED KINGS PRAWNS – 29.5
lemon yoghurt, dukkha

- FISH & CHIPS – 15.5
battered North Sea hake, crushed peas, tartar sauce, chips

SANDWICHES

- GLOUCESTERSHIRE OPEN
SMOKED SALMON - 12
avocado, crème fraiche, cress

- NOCELLARA OLIVES - 3.5
- SPICED AVOCADO DIP, corn chips - 7

- SALT & PEPPER SQUID – 8.5
sweet chilli, lime

- CRISPY FRIED PRAWNS – 9
black sesame, fermented chilli mayo

SIDES

- POTATO CHIPS – 4.5

- TOMATO & HERB SALAD – 4.5

- BUTTER LEAF – 4.5
herb, hazelnut, mustard dressing

- STEAMED SPINACH – 4.5
garlic, olive oil

- MAC & CHEESE – 4.5
montgomery Cheddar

WE ARE OPEN FOR BREAKFAST
MONDAY TO FRIDAY FROM 8AM
TO 11AM & 9AM TO 11AM SATURDAY
AND SUNDAY

COCKTAILS

- LADY IN CHELSEA - 14
absolut vanilla vodka, chambord, lychee, raspberry

- WATERMELON MARTINI - 14
ketel one vodka, campari, orange bitters, fresh watermelon, lime

- THE GARAGE MOJITO - 14
havana club rum, goji berry liquor, mint, lime, ginger beer

- KINGS ROAD MARGARTIA - 14
olmeca blanco tequila, agave nectar, lime, passionfruit

- MEMORIES MADE AT BLUEBIRD – 14.5
hendrick's gin, elderflower, cucumber, apple, blackberry, sparkling wine

DESSERTS

- STICKY TOFFEE PUDDING - 7
vanilla ice cream

- TREACLE TART – 7
yogurt sorbet

- CHOCOLATE & RASPBERRY PAVLOVA – 7
passionfruit, candied pecan, cream

- VANILLA CHEESECAKE - 7
blackberries, lemon

- PINEAPPLE CARPACCIO – 7
coconut sorbet, lime & passion fruit

- ICE CREAM & SORBETS – per scoop 2.5
chocolate, vanilla, raspberry, coconut