



THE ENGLISH GARDEN - 10
 Jensen Old Tom Gin, St-Germain Liqueur,
 Elderflower Cordial, Cucumber, Mint & Rhubarb
 topped with Fever Tree Tonic Water



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

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

BREAKFAST

AVOCADO, POACHED EGGS & CORNBREAD - 10
 hot sauce & coriander

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

ROASTED CHERRY TOMATO OMELETTE - 9
 'nduja, & rocket

RICOTTA HOT CAKES - 9.50
 banana, bacon, maple syrup

SUNDAY ROAST – 19.5
 (available only on Sunday from 12pm)

Roasted 28-day aged Beef Rib, Yorkshire pudding,
 roast potatoes, honey glazed parsnips, heritage
 carrots, water cress & horseradish cream

2 HOUR BOTTOMLESS PROSECCO
 Available whilst you dine with 2 courses or more
 for 14.5 per person

2 HOUR BOTTOMLESS RED WINE
 12.5 per person

SWEETCORN SOUP, GRILLED CORN - 6.5
 chilli oil, chives

BETROOT CURED SCOTTISH SALMON – 9
 dill mayonnaise, pickled cucumber

STONE BASS CEVICHE - 9.5
 yuzu, radish, jalapeno, shiso

STEAK TARTARE - 9.5
 spiced sauce, capers, egg

CHICKEN CAESAR SALAD – 10/14.5
 baby gem, Berkswell, smoked anchovies,
 croutons

SPICED TUNA POKE BOWL – 14.5
 quinoa, edamame beans, avocado, bean
 shoots, crisp fried shallots

GRILLED LOCH VAR SALMON FILLET - 16
 celeriac remoulade, green sauce

240gm ANGUS FLAT IRON STEAK – 16
 garlic anchovy butter

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

SALT BAKED CELERIAC - 14.5
 king oyster mushroom, celeriac crisp, green sauce

POTATO CHIPS - 3.5

HAY BAKED BABY POTATOES, - 3.5
 garlic aioli

STARTERS

SALT & PEPPER SQUID - 8.5
 sweet chilli, lime

BURRATA & GREEN OLIVES - 9.5
 sourdough toast

FRIED BABY PRAWNS – 8
 shell on, garlic, chilli

SALADS

QUINOA & TOASTED SWEETCORN- 6.5/9.5
 smoked almonds, spring onion, radish, miso
 dressing

CRISPY GOOSNARGH DUCK – 12
 Watercress, pickled radish, watermelon,
 cashew, sesame dressing

MAINS

ROASTED COD – 17.5
 creamed potato, lemon & caper butter sauce

ROASTED DINGLEY DELL PORK BELLY – 16
 fennel & citrus salad, apple

BLUEBIRD HAMBURGER - 14.5
 cheese, gem lettuce, house sauce, pickle, fries

BURRATA TORTELLONI - 14.5
 courgette, toasted hazelnuts

SIDES

MAC & CHEESE – 4.5
 Montgomery Cheddar

STEAMED SPINACH - 4
 garlic, olive oil

BUTTER LEAF - 3.5
 herb, hazelnut, mustard
 dressing

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

SANDWICHES

LOBSTER & PRAWN ROLL - 16
 thousand island dressing, brioche, fries

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

DESSERTS

STICKY TOFFEE PUDDING - 6
 vanilla ice cream

TREACLE TART – 6.5
 crème fraiche

CHOCOLATE "BLUEBIRD" – 12
 chocolate & praline mousse, raspberry sorbet

BANANA SPLIT - 7.5
 vanilla & caramel pecan ice cream, banana,
 candied pecans, Chantilly

CHOCOLATE & RASPBERRY PAVLOVA – 7.5
 passionfruit, candied pecan, cream

PINEAPPLE CARPACCIO – 7
 coconut sorbet, lime & passion fruit

