



## ◆ BLUEBIRD LEGENDS ◆

These original creations were all born at Bluebird Chelsea and like the legends of old they have stood the test of time

MISS CHELSEA - 10  
Absolut Vanilla Vodka, Chambord Black Raspberry liqueur, Cranberry juice, Raspberry Purée

REGAL ROGUE PINK SPRITZ – 10  
Regal Rogue Lively White with Fever-Tree Aromatic Tonic Water, Grapefruit & Rosemary

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

BLUEBIRD'S ESPRESSO MARTINI – 11  
Absolut Vanilla Vodka, Kahlúa, Frangelico, Espresso, Tiramisu syrup

## ◆ SPARKLING AND CHAMPAGNE ◆

Chandon Brut, Argentina, NV - 9

Champagne Moët & Chandon Brut, NV - 12

## ◆ WINES BY THE GLASS ◆

2017 SAUVIGNON BLANC - 7.5  
Sileni, New Zealand

2017 PINOT GRIGIO - 8.5  
Il Badalisc, Veneto, Italy

2017 PINOT GRIGIO ROSÉ - 7  
Mirabello, Italy

2017 MALBEC - 7.5  
Pablo y Walter, Argentina

2017 SHIRAZ – 8  
Sixty Clicks, Australia

BREAD & BUTTER - 2  
SMOKED ALMONDS - 3.5



NOCELLARA OLIVES - 3.5  
TAMARIND SPICED CHICKEN - 5.5

## ◆ MADE IN WHITE CITY ◆

BBC COLLINS - 9  
Tanqueray Gin, Almond Syrup, Grapefruit Juice, Mint, Fever Tree Lemonade

TVC SOUR - 10  
Pisco Aba, Rhubarb Liqueur, Pineapple, Lemon Juice

THE END OF THE SOUR - 10  
Ketel One Vodka, Crème de Cassis, Elderflower, Raspberries, Lemon, Egg White

EAST TO THE WEST - 11  
Absolut Vodka, Kumquats, Ginger and Lemongrass Cordial, Kaffir Lime leaves Soda

WHITE CITY FASHIONED – 11  
White Pepper infused Sipsmith dry Gin, Luxardo Bitter Bianco, Grapefruit Bitters & white sugar

## ◆ 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

## STARTERS

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

BURRATA & GREEN OLIVES - 9.5  
sourdough toast

STEAK TARTARE - 9.5  
spiced sauce, capers, egg

SALT & PEPPER SQUID - 8.5  
sweet chilli, lime

FRIED BABY PRAWNS – 8  
shell on, garlic, chilli

## SALADS

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

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

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

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

## MAINS

ROASTED DINGLEY DELL PORK BELLY - 16  
Bramley apple, celeriac & fennel salad

CRAB LINGUINE - 18.5  
chilli, tomato, parsley & garlic

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

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

GRILLED LOCH VAR SALMON FILLET – 16  
celeriace remoulade, salsa verde

240gr ANGUS FLAT IRON STEAK – 16  
garlic anchovy butter

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

BUTTER CHICKEN CURRY - 16  
basmati rice, paratha, burnt chilli

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

BURRATA TORTELLONI – 14.5  
courgette, toasted hazelnut

ROASTED LANCASHIRE DUCK BREAST – 18  
cauliflower, girolle, black cabbage

350gr DRY AGED ANGUS RIBEYE – 25.5  
chimichurri, roasted garlic

## SIDES

POTATO CHIPS - 3.5

HAY BAKED BABY POTATOES - 3.5  
garlic aioli

BUTTER LEAF - 3.5  
herb, hazelnut, mustard dressing

STEAMED SPINACH - 4  
garlic, olive oil

MAC & CHEESE – 4.5  
Montgomery Cheddar

WE ARE OPEN FOR BREAKFAST  
MONDAY TO FRIDAY FROM 8AM  
TO 11AM & BRUNCH SATURDAY,  
SUNDAY, BANK HOLIDAYS FROM 10AM  
TO 4PM

