



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

STARTERS

ROASTED IRONBARK PUMPKIN SOUP - 6.5
candied hazelnuts, soured cream

BEETROOT CURED SCOTTISH SALMON - 9
dill mayonnaise, pickled cucumber

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
cauliflower, 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

SALADS

SALT & PEPPER SQUID - 8.5
sweet chilli, lime

BURRATA & HERITAGE BEETROOT - 11
walnut, truffle oil

FRIED BABY PRAWNS - 8
shell on, garlic, chilli

QUINOA & TOASTED SWEETCORN - 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

BLACK TRUFFLE SPAGHETTI - 26
parmesan, shaved truffle

SIDES

POTATO CHIPS - 3.5

HAY BAKED BABY POTATOES, - 3.5
garlic aioli

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 - 6.5
hazelnut ice cream

TREACLE TART - 6.5
crème fraiche

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

BANANA SPLIT - 8
vanilla & caramel pecan ice cream, banana,
candied pecans, Chantilly

CHOCOLATE & PAVLOVA - 7.5
passionfruit, pistachio, salt caramel ice cream

PINEAPPLE CARPACCIO - 7
coconut sorbet, lime & passion fruit

