



◆ BLUEBIRD CLASSICS ◆

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

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

TVC SOUR #2 - 11
Hennessy VS shaken with fresh Pineapple, Rhubarb liqueur and fresh Lemon Juice

THE ENGLISH GARDEN - 10
Jensen Old Tom Gin, St-Germain Liqueur, Elderflower Cordial, Cucumber & Mint 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

◆ STARTERS ◆

ROASTED IRONBARK PUMPKIN SOUP - 6.5
Candied hazelnuts, soured cream

BETROOT CURED SCOTTISH SALMON - 9
dill mayonnaise, pickled cucumber

STEAK TARTARE - 9.5
spiced sauce, capers, egg

SALT & PEPPER SQUID - 8.5
sweet chilli, lime

NOCELLARA OLIVES - 3.5
TAMARIND SPICED CHICKEN - 5.5

BURRATA & HERITAGE BEETROOT - 11
walnut, truffle oil

CHICKEN & HAM HOCK TERRINE - 8
piccalilli, watercress

◆ SALADS ◆

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

QUINOA & TOASTED SWEETCORN - 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
cauliflower, green sauce

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

BLACK TRUFFLE SPAGHETTI - 26
parmesan, shaved truffle

BRAISED LANCASHIRE DUCK LEG - 15.5
pomegranate, walnuts, winter greens

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

◆ SIDES ◆

POTATO CHIPS - 3.5

ROASTED PUMPKIN - 4
parmesan, capers

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

◆ MADE IN WHITE CITY ◆

CHEERS! - 11
Chase Vodka shaken with lemon juice and homemade fruit molasses, topped with Moët & Chandon

TUTTI FRUTTI - 11
Nginious Gin shaken with Plymouth Sloe, homemade Pomegranate reduction, fresh Lemon juice and topped with our 'Tutti Frutti' air

SMOKED ART - 11
A mix of Blueberry infused Bulleit Bourbon, Chocolate & Red Wine reduction and bitters, smoked with Cinnamon

LA CANAS DEL PADRINO - 11
Coffee infused Zacapa 23, Amaretto Disaronno, Angostura bitters and coconut cream

◆ 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

