



## ◆ 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



NOCELLARA OLIVES - 3.5  
TAMARIND SPICED CHICKEN - 5.5

## ◆ 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

TEX-MEX - 11  
Meteoro Mezcal and Ketel One Vodka shaken with homemade Pistachio Puree, Passion fruit, Agave nectar and egg white, served with nachos and guacamole

BELLAGIO'S NEGRONI - 11  
Copperhead Gibson Gin stirred with Sundried Tomato infused Rinomato bianco and Balsamic Vermouth

## ◆ 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

## STARTERS

ROASTED IRONBARK PUMPKIN SOUP - 6.5  
Candied hazelnuts, soured cream

BEETROOT CURED SCOTTISH SALMON - 9  
dill mayonnaise, turmeric pickled cucumber

STEAK TARTARE - 9.5  
spiced sauce, capers, egg

SALT & PEPPER SQUID - 8.5  
sweet chilli, lime

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, gremolata

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

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

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

## 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

## SANDWICHES

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

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

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

