



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 – 6.5
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

