



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

BETROOT CURED SCOTTISH SALMON – 9  
dill mayonnaise, pickled cucumber

CHICKEN & HAM HOCK TERRINE - 8  
piccalilli, watercress

CRISP FRIED SQUID - 8.5  
jalapeno aioli, lime

BURRATA & HERITAGE BEETROOT - 11  
walnut, truffle oil

GRILLED PRAWNS – 12  
garlic, parsley & tarragon butter, toasted brioche

## SALADS

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

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

LITTLE GEM, BLOOD ORANGE & STILTON – 12  
golden turnips, hazelnuts

## MAINS

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

ROASTED CORNISH COD – 17.5  
parsnip, pepper 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

CHICKEN SCHNITZEL – 16.5  
lemon, fermented chilli mayonnaise

CRAB LINGUINE - 18.5  
chilli, tomato, parsley & garlic

## SIDES

POTATO CHIPS - 3.5

ROASTED PUMPKIN - 4  
parmesan, capers

MAC & CHEESE – 4.5  
Montgomery Cheddar

STEAMED SPINACH - 4  
garlic, olive oil

BUTTER LEAF - 3.5  
herb, hazelnut, mustard  
dressing

HEREFORD BLOODY MARY – 10.5  
Chase Vodka & fresh English tomato juice mixed  
with our blend of spices and served with a Union  
Jack bow tie

## 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

RICE PUDDING - 7  
saville orange marmalade

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

BITTER CHOCOLATE & PECAN TART – 7.5  
soured cream

PINEAPPLE CARPACCIO – 7  
coconut sorbet, lime & passion fruit

BREAD & BUTTER PUDDING – 6.5  
raisins, brown sugar ice cream

