



◆ 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

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

◆ STARTERS ◆

ROASTED IRONBARK PUMPKIN SOUP - 6.5
candied hazelnuts, soured cream

STEAK TARTARE - 9.5
spiced sauce, capers, egg

BURRATA & HERITAGE BEETROOT - 11
walnut, truffle oil

BEETROOT CURED SCOTTISH SALMON - 9
dill mayonnaise, pickled cucumber

CRISP FRIED SQUID - 8.5
jalapeño aioli, lime

CHICKEN & HAM HOCK TERRINE - 8
piccalilli, watercress

◆ 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 ◆

ROASTED DINGLEY DELL PORK BELLY - 16
Bramley apple, celeriac & fennel salad

BLACK TRUFFLE SPAGHETTI - 26
parmesan, shaved truffle

POTATO CHIPS - 3.5

CRAB LINGUINE - 18.5
chilli, tomato, parsley & garlic

BUTTER CHICKEN CURRY - 16
basmati rice, paratha, burnt chilli

ROASTED PUMPKIN - 4
parmesan, capers

SALT BAKED CELERIAC - 14.5
king oyster mushroom, celeriac crisp, green sauce

BRAISED LANCASHIRE DUCK LEG - 15.5
pomegranate, walnut, quince

BUTTER LEAF - 3.5
herb, hazelnut, mustard dressing

BLUEBIRD HAMBURGER - 14.5
cheese, gem lettuce, house sauce, pickle, chips

ROASTED CORNISH COD - 17.5
parsnip, pepper sauce

STEAMED SPINACH - 4
garlic, olive oil

GRILLED LOCH VAR SALMON FILLET - 16
cauliflower, green sauce

CHICKEN SCHNITZEL - 16.5
lemon, fermented chilli mayonnaise

MAC & CHEESE - 4.5
Montgomery Cheddar

240gr ANGUS FLAT IRON STEAK - 16
garlic anchovy butter

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

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

FISH & CHIPS - 15.5
battered north sea hake, crushed peas, tartar sauce, chips

◆ DESSERTS ◆

STICKY TOFFEE PUDDING - 6.5
hazelnut ice cream

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

RICE PUDDING - 7
saville orange marmalade

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

