



## GRAINS & CEREALS

TOASTED GRANOLA  
Lancashire vanilla yoghurt, raspberries

BLUEBIRD BREAKFAST BOWL  
Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries, bee pollen

## EGGS

AVOCADO, POACHED EGGS & CORNBREAD  
hot sauce & coriander

EGGS BENEDICT / FLORENTINE / ROYALE

ROASTED CHERRY TOMATO OMELETTE  
'nduja, & rocket

TOASTED CRUMPETS  
peanut butter & honey or bacon & maple syrup

EXTRAS  
Avocado or streaky bacon - 3  
Smoked salmon - 4.5

**2 COURSES FOR £15**  
**3 COURSES FOR £20**

2 HOUR BOTTOMLESS PROSECCO  
available whilst you dine with 2 courses or more  
for additional 14.5 per person

2 HOUR BOTTOMLESS RED WINE  
12.5 per person

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

## STARTERS

ROASTED IRONBARK PUMPKIN SOUP  
candied hazelnuts, soured cream

BEETROOT CURED SCOTTISH SALMON  
dill mayonnaise, pickled cucumber

CHICKEN & HAM HOCK TERRINE  
piccalilli, watercress

CRISP FRIED SQUID  
jalapeno aioli, lime

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

BURRATA & HERITAGE BEETROOT (2 supplement)  
walnut, truffle oil

GRILLED PRAWNS (3 supplement)  
garlic, parsley & tarragon butter, toasted brioche

LITTLE GEM, BLOOD ORANGE & STILTON  
golden turnips, hazelnuts

## MAINS

GRILLED LOCH VAR SALMON FILLET  
cauliflower, green sauce

240gm ANGUS FLAT IRON STEAK  
garlic anchovy butter

CHICKEN CAESAR SALAD  
baby gem, Berkswell, smoked anchovies, croutons

SPICED TUNA POKE BOWL  
quinoa, edamame beans, avocado, bean shoots,  
crisp fried shallots

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

ROASTED CORNISH COD (2.5 supplement)  
parsnip, pepper sauce

GLOUCESTERSHIRE OPEN SMOKED SALMON  
avocado, crème fraiche, cress

ROASTED DINGLEY DELL PORK BELLY  
fennel & citrus salad, apple

LOBSTER & PRAWN ROLL  
thousand island dressing, brioche, fries

BLUEBIRD HAMBURGER  
cheese, gem lettuce, house sauce, pickle, fries

BLACK TRUFFLE SPAGHETTI (5 supplement)  
parmesan, shaved truffle

CHICKEN SCHNITZEL  
lemon, fermented chilli mayonnaise

FISH & CHIPS  
battered cod, crushed peas, tartar sauce, chips

CRAB LINGUINE (3 supplement)  
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 & served with a Union  
Jack bow tie

VIOLA FLOWER BELLINI – 9  
White Peach Purée, Sparkling Wine,  
Crème de Peche,  
Elderflower covered with violet & lemon air

THE ENGLISH GARDEN - 10  
Jensen Old Tom Gin, St-Germain Liqueur,  
Elderflower Cordial, Cucumber, Mint & Rhubarb  
topped with Fever Tree Tonic Water

## DESSERTS

STICKY TOFFEE PUDDING  
hazelnut ice cream

RICE PUDDING  
saville orange marmalade

CHOCOLATE "BLUEBIRD" (5 supplement)  
White chocolate & banana mousse, salted  
caramel, hazelnuts, banana ice cream

BITTER CHOCOLATE & PECAN TART  
soured cream

PINEAPPLE CARPACCIO  
coconut sorbet, lime & passion fruit

BREAD & BUTTER PUDDING  
raisins, brown sugar ice cream

