



◆ 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 – 12.5

◆ WINES BY THE GLASS ◆

2018 CHARDONNAY - 7
The Last Stand, Australia

2018 SAUVIGNON BLANC - 8
Sileni, New Zealand

2017 PINOT GRIGIO ROSÉ - 7
Mirabello, Italy

2015 RIOJA CRIANZA - 8
Artesa, Spain

2018 MALBEC - 8.5
Pablo y Walter, Argentina

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

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, turmeric 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

240gr ANGUS FLAT IRON STEAK – 16
garlic anchovy butter

CRAB LINGUINE - 18.5
chilli, tomato, parsley & garlic

BLACK TRUFFLE SPAGHETTI - 26
parmesan, shaved truffle

SALT BAKED CELERIAC - 14.5
king oyster mushroom, celeriac crisp, gremolata

BRAISED LANCASHIRE DUCK LEG – 15.5
pomegranate, walnut, quince

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

ROASTED CORNISH COD – 17.5
parsnip, pepper sauce

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

CHICKEN SCHNITZEL – 16.5
lemon, fermented chilli mayonnaise

GRILLED LOCH VAR SALMON FILLET – 16
cauliflower, green sauce

FISH & CHIPS - 15.5
battered cod, crushed peas, tartar sauce, chips

SANDWICHES

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

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

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

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

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

