



FEBRUARY SET MENU

Starters

- Chicken & ham hock terrine, piccalilli, watercress
- Little gem, blood orange, golden turnip, hazelnut, stilton
- Grilled gratin prawns, garlic, parsley & tarragon butter (£3 supplement)
- Crisp squid, jalapeno aioli, lime

Mains

- Braised Lancashire duck leg, walnut, pomegranate & quince
 - Roasted Cornish cod, parsnip, pepper sauce
 - Chicken schnitzel, garlic mayonnaise, lemon
 - Black truffle spaghetti, parmesan (£5 supplement)
- Potato chips 3.5 | Butter leaf salad 3.5 | Roasted pumpkin 4 | Steamed spinach 4

Desserts

- Creamed rice pudding, Saville orange marmalade
- Pineapple upside down cake, coconut sorbet, lime & passion fruit
- Shortbread millionaire's tart, Kinder cremeux, vanilla cream (£2.5 supplement)
- Bread & butter pudding, raisins, brown sugar ice cream*

*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

2 courses £15 / 3 courses £20

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please speak to your waiter if you require any information regarding allergies or intolerances. Facebook/Instagram: @bluebirdcafe12