



CHAMPAGNE AND SPARKLING

- CHANDON BRUT, ARGENTINA - 9.75/49.5
- NYETIMBER CLASSIC CUVÉE, SUSSEX - 69
- MOËT & CHANDON BRUT – 14.95/74
- VEUVE CLICQUOT PONSARDIN BRUT - 102
- MOËT & CHANDON BRUT ROSE – 17.5/110
- LAURENT PERRIER BRUT ROSE – 125
- DOM PERIGNON 2006 – 279

MAGNUMS

- MOËT & CHANDON BRUT - 190
- LAURENT PERRIER BRUT ROSE - 290

ROTTISERIE & GRILL

- LANCASHIRE CHICKEN – 15/26
half or whole marinated rotisserie
Goosnargh farm Lancashire chicken,
roast potatoes, spring greens garlic aioli
- ANGUS FLAT IRON STEAK – 18.5
green tomato & jalapeno salsa, fries
- 35 DAY AGED RIB-EYE ON THE BONE – 32
(350g), garlic & herb butter, fries

WHIPPED CHICKPEA DIP,
toasted focaccia – 7

BEETROOT CURED SCOTTISH SALMON – 11
dill mayonnaise, turmeric pickled cucumber

PUGLIAN BURRATA - 10.5
peas, mint, asparagus, pickled beetroot
chardonnay dressing

STARTERS

SALT & PEPPER SQUID – 8.5
sweet chilli, lime

TORTILLA CHIPS & AVOCADO DIP - 7

NOCELLARA OLIVES - 3.5
SMOKED ALMONDS – 3.5

WILD GARLIC ARANCINI – 5

CRISPY FRIED PRAWNS – 9
black sesame, fermented chilli mayo

SALADS

CAESAR SALAD – 9.5
baby gem, Berkswell, smoked anchovies,
croutons (+ *grilled chicken breast 5*)

QUINOA & TOASTED SWEETCORN - 10
little gem, smoked almonds, spring onion,
radish, miso dressing

SALAD NICOISE – 12
baby new potatoes, green beans,
tomatoes, black olives, gem, boiled egg

WATERMELON CARPACCIO – 9.5
pomegranate, rocket, pickled cucumber,
vinaigrette

MAINS

PAN FRIED SEABASS - 19
chickpeas, chorizo, tomato chutney

GRILLED HALLOUMI SKEWERS – 16
spiced couscous, yoghurt

BRAISED LANCASHIRE DUCK LEG – 18
walnut, pomegranate, winter greens

GRILLED LOCH VAR SALMON FILLET – 17
asparagus, hollandaise

FISH & CHIPS – 16.5
battered haddock, crushed peas,
tartar sauce, chips

ANGUS FLAT IRON STEAK – 18.5 -
green tomato & jalapeno salsa, fries

BRIASED OX CHEEK – 19.5
roasted turnip, parsley, lemon

SPINACH & RICOTTA RAVIOLI – 13
broad beans, peas, parmesan, pesto

SIDES

FRIES – 4.5
sea salt

BUTTER LEAF – 4.5
herb, hazelnut, mustard dressing

STEAMED SPINACH – 4.5
garlic, olive oil

GREEN BEANS – 4.5
honey mustard dressing

ROASTED POTATOES – 4.5
rosemary, sea salt

SANDWICHES

BLUEBIRD CHEESEBURGER – 15
cheese, gem lettuce, house sauce,
pickles, chips

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

BRUNCH

- GRANOLA – 7
Lancashire vanilla yoghurt & raspberry
- SEASONAL FRUIT PLATE - 5.00
- SCOTTISH OAT PORRIDGE – 6.5
blueberries, candied walnuts, bee pollen
- EGGS BENEDICT/FLORENTINE/ROYALE –
10/10/12
- OAK SMOKED SALMON – 10
scrambled eggs
- AVOCADO ON TOAST – 10.5
poached eggs, chilli, toasted
sourdough
- FULL ENGLISH BREAKFAST – 13.5

Extras

- Sausage - 3
- Avocado - 4
- Streaky bacon – 3.5
- Slow roasted tomato – 3.5
- Smoked salmon - 4.5

DESSERTS

- STICKY TOFFEE PUDDING - 7
vanilla ice cream
- BITTER CHOCOLATE & PECAN TART – 7
Crème fraiche
- BRAMLEY APPLE PIE – 7
whipped cream
- PINEAPPLE CARPACCIO – 7
coconut sorbet, lime & passion fruit
- ICE CREAM & SORBETS – per scoop 2.5
chocolate, vanilla, raspberry, coconut
- OAT, PECAN & CRANBERRY COOKIES (2) – 5
cinnamon ice cream

WATCH OUT FOR THE
AVOCADO SHOW POP UP
STARTING 11th MARCH – ASK
TEAM FOR MORE DETAILS