



BREAD & BUTTER - 2
SMOKED ALMONDS - 3.5

NOCELLARA OLIVES - 3.5
TAMARIND SPICED CHICKEN - 5.5

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

STARTERS

JERUSALEM ARTICHOKE SOUP
truffle cream, chives

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

240gm ANGUS FLAT IRON STEAK
garlic anchovy butter

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

GRILLED AUBERGINE
quinoa, pickled mushroom, spiced roasted chickpeas

ROASTED CORNISH COD (£2.5 supplement)
parsnip, pepper sauce

LOBSTER & PRAWN ROLL
thousand island dressing, brioche

BLUEBIRD HAMBURGER
cheese, gem lettuce, house sauce, pickle

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

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

SIDES

STEAMED SPINACH - 4
garlic, olive oil

MAC & CHEESE - 4.5
Montgomery Cheddar

BUTTER LEAF - 3.5
herb, hazelnut, mustard dressing

POTATO CHIPS - 3.5

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
vanilla ice cream

RICE PUDDING
Seville orange marmalade

CHOCOLATE "BLUEBIRD" (£5 supplement)
chocolate & praline mousse, raspberry sorbet

SHORTBREAD MILLIONAIRE'S TART
Kinder cremeux, vanilla cream

PINEAPPLE UPSIDE DOWN CAKE
coconut sorbet, lime & passion fruit

BREAD & BUTTER PUDDING
raisins, brown sugar ice cream

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



All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Some of our dishes contain unpasteurised cheese. please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Facebook/Twitter/Instagram: @bluebirdcafeW12