



MARCH 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 | Steamed spinach 4

Desserts

Creamed rice pudding, Seville 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: @bluebirdcafew12

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