



◆ 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

◆ DESSERTS ◆

STICKY TOFFEE PUDDING – 6.5
butterscotch sauce, vanilla ice cream

KNICKERBOCKER GLORY - £7.5
peaches, raspberry, vanilla

SHORTBREAD MILLIONAIRE'S TART- £8
kinder cremeux, vanilla cream

PAVLOVA – £7
yuzu curd, raspberry granola, mango sorbet

MILK PANNA COTTA - £7
shortbread, Kentish strawberries

The Cone – £5
choose a flavour – malt milk banana, vanilla, raspberry ripple, citrus sorbet

◆ STARTERS ◆

ENGLISH ASPARAGUS – 10.5
Smoked salmon, soft boiled egg, saffron aioli

DEVON CRAB TOAST – 9
avocado, ruby grapefruit, apple

AGED STEAK TARTARE - 10
English mustard dressing, cucumber, egg, toasted brioche

CRISP FRIED SQUID - 8.5
jalapeño aioli, lime

SPRING BURRATA - 11
peas, broad beans, courgette, mint

CHICKEN & YOUNG LEEK TERRINE -9
wild garlic mayonnaise

◆ SALADS ◆

WATERMELON & CUCUCMBER – 9.5
hazelnuts, spring onion, radish, toasted sesame, mint, tahini

CHICKEN CAESAR SALAD – 10/14.5
baby gem, Berkswell, smoked anchovies, croutons

SAKU TUNA POKE BOWL – 14.5
quinoa, edamame beans, avocado, carrot, fried shallots

BABY KALE & COURGETTE – 12
dried cranberries, almonds, seeds, grain mustard dressing

◆ MAINS ◆

DEVON CRAB LINGUINE - 18.5
chilli, tomato, parsley & garlic

CHARRED LAMB CHOPS – 18
zhoug spice, pomegranate, labne

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

ROASTED CORNISH COD – 18.5
clams, monks beard

SCOTTISH ISLES SALMON FILLET – 16
English asparagus, salsa verde

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

AGED BAVETTE STEAK – 17
caramelised onion, spring cabbage

HAND CUT STROZZAPRETI - 16
garlic leaf pesto, shimeji mushroom

SPICE ROASTED HERITAGE CARROTS - 14.5
white bean & chickpea hummus, pickled fennel, dill oil

CHICKEN MILANESE – 16.5
pickled spring turnips, watercress, fermented chilli mayonnaise

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

BUTTER LEAF SALAD - 3.5
herb, hazelnut, mustard dressing

STEAMED BROCOLI - £4
romesco sauce

POTATO FRIES - 3.5

ENGLISH SPINACH - 4
garlic, olive oil

JERSEY ROYAL – 4.5
spring onion vinaigrette

◆ SANDWICHES ◆

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

SMOKED SALMON TARTINE - 12
avocado, crème fraiche, mustard cress

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

