



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

BELVEDERE ESPRESSO MARTINI – 13  
Belvedere Pure Vodka shaken with Kahlua, Frangelica, Vanilla and a shot of Espresso.

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

**THE PINK BRUNCH**

JOIN US ON GOOD FRIDAY, 19<sup>TH</sup> APRIL TO KICK START YOUR EASTER BANK HOLIDAY WEEKEND, AS WE HOST THE PINK BRUNCH, IN PARTNERSHIP WITH MOËT & CHANDON.

ENJOY BRUNCH AS NORMAL

**2 COURSES FOR £15**  
**3 COURSES FOR £20**

FOR JUST AN ADDITIONAL £25 PER PERSON ENJOY INFINITE MOËT IMPERIAL ROSÉ CHAMPAGNE.

