



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

STARTERS

CHILLED AVOCADO SOUP – 8
daterini tomato, coriander, grilled sweetcorn

DEVON CRAB TOAST – 9
avocado, ruby grapefruit, apple

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

CRISP FRIED SQUID - 8.5
jalapeño aioli, lime

BURRATA - 11
apricot, celery, walnut

CHICKEN & YOUNG LEEK TERRINE -9
saffron aioli

SALADS

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

CHICKEN CAESAR SALAD – 10/14.5
baby gem, Parmesan, 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 LOIN CHOPS – 18
zhoug spice, pomegranate, labne

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

ROASTED CORNISH COD – 18.5
heritage tomato, brown crab, almonds

SCOTTISH ISLES SALMON FILLET – 16
English peas, broad beans, courgette

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

AGED BAVETTE STEAK – 17
caramelised onion, cabbage, chimmi churri

HAND CUT STROZZAPRETI - 16
lovage 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

SANDWICHES

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

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

SIDES

BUTTER LEAF SALAD - 3.5
herb, hazelnut, mustard dressing

STEAMED BROCCOLI - 4
romesco sauce

POTATO FRIES - 3.5

ENGLISH SPINACH - 4
garlic, olive oil

BABY POTATOES – 4.5
spring onion vinaigrette

MADE IN WHITE CITY

PAPA-BOU SMASH 10.5
A twist on the Whisky Smash, sweet and full bodied. Bulleit bourbon shaken with fresh papaya, mint and lemon juice.

KUM-BERRY PUNCH 10.5
Citrus and berries, taste and aroma. Martin Miller's Gin shaken with mandarin liqueur, kumquats and strawberries. Topped with, kumquat air

AMEXICANO 11
Mexican twist on the classic Negroni. Fruity and bittersweet. Meteoro Mezcal stirred with Luxardo Bitter Bianco and homemade bitter watermelon soda.

PLAYA DEL COCO 11.5
Go to the beach and drink from a coconut! Nice acidity and fruity long finish. Pisco Aba shaken with basil, lychee, Cointreau, lime and topped with Sauvignon Blanc.

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

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



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