



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

**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  
Available whilst you dine with 2 courses or more  
For additional 12.5 per person

## STARTERS

CHILLED AVOCADO SOUP  
datterini tomato, coriander, grilled sweetcorn

CHICKEN & YOUNG LEEK TERRINE  
Saffron aioli

GRILLED PRAWNS (£3 supplement)  
Garlic, parsley & tarragon butter, toasted brioche

SPRING BURRATA (£2 supplement)  
apricot, celery, walnut

WATERMELON & CUCUMBER  
Hazelnut, spring onion, Radish, toasted sesame, mint, tahini

CRISP FRIED SQUID  
Jalapeno aioli, lime

## MAINS

AGED BAVETTE STEAK (£2.5 supplement)  
Caramelised onion, spring cabbage

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

SPICED ROASTED HERITAGE CARROTS  
White bean & chickpea hummus, pickled fennel, dill oil

ROASTED CORNISH COD (£3 supplement)  
heritage tomato, brown crab, almonds

LOBSTER & PRAWN ROLL  
thousand island dressing, brioche

BLUEBIRD HAMBURGER  
cheese, gem lettuce, house sauce, pickle

HAND CUT STRAZZAPRETI  
lovage pesto, shimeji mushroom

CHICKEN MILANESE  
Pickled turnips, watercress, fermented chilli mayonnaise

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

CRAB LINGUINE (£3 supplement)  
chilli, tomato, parsley & garlic

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

SUNDAY ROAST (£10 supplement)  
(available only on Sunday from 12pm)

Roasted 28-day aged Beef Rib, Yorkshire pudding, Roast potatoes, honey glazed parsnip, heritage carrots, water cress & horseradish cream

## SIDES

STEAMED SPINACH - 4  
garlic, olive oil

STEAMED BROCCOLI - 4  
Romesco sauce

BABY POTATOS - 4.5

POTATO CHIPS - 3.5

BUTTER LEAF - 3.5  
herb, hazelnut, mustard dressing

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

KNICKERBOCKER GLORY  
Peaches, raspberry, vanilla

SHORTBREAD MILLIONAIRE'S TART  
Kinder cremeux, vanilla cream

PAVLOVA  
Yuzu curd, raspberry granola, mango sorbet

MILK PANNA COTTA  
Shortbread, Kentish strawberries

The Cone  
Choose a flavour- malt milk banana, vanilla, Raspberry ripple, citrus sorbet

