



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

BABY KALE & COURGETTE

CHICKEN & YOUNG LEEK TERRINE
Wild garlic mayonnaise

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

SPRING BURRATA (£2 supplement)
Peas, broad beans, courgette, mint

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)
Clams, monks beard

LOBSTER & PRAWN ROLL
thousand island dressing, brioche

BLUEBIRD HAMBURGER
cheese, gem lettuce, house sauce, pickle

HAND CUT STRAZZAPRETI
Garlic leaf pesto, shimji mushrooms

CHICKEN MILANESE
Pickled spring 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

JERSEY ROYAL - 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

