



## SET MENU

### Starters

Chicken & young leek terrine, saffron aioli  
Watermelon & cucumber, hazelnuts, spring onion, radish, toasted sesame, mint, tahini  
Chilled avocado soup, daterini tomato, coriander, grilled sweetcorn

### Mains

Devon crab linguine, chilli, tomato, parsley & garlic (supp £3)  
Chicken Milanese, pickled turnips, watercress, fermented chilli mayonnaise  
Spice roasted heritage carrots, white bean & chickpea hummus, pickled fennel, dill oil  
Potato chips 3.5 | Butter leaf salad 3.5 | English spinach 4 | Jersey Royals 4.5

### Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Pavlova, yuzu curd, raspberry granola, mango sorbet  
The Cone  
(choice of flavours – malt milk banana, vanilla, raspberry ripple, citrus sorbet)

2 courses £15 / 3 courses £20

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please speak to your waiter if you require any information regarding allergies or intolerances. Facebook/Instagram: @bluebirdcafe12