



## ◆ BLUEBIRD CLASSICS ◆

BBC COLLINS – 9  
Westbourne Gin, almond syrup, grapefruit juice, mint, fever tree lemonade

REGAL PINK SPRITZ – 10  
Regal Rogue lively white with Fever-Tree aromatic tonic water, grapefruit & Mint

TVC SOUR #2 – 11  
Hennessy VS shaken with fresh pineapple, rhubarb liqueur and fresh lemon juice

THE ENGLISH GARDEN - 10  
Hendrick's, St-Germain liqueur, elderflower cordial, cucumber & mint topped with Fever Tree tonic water

BLUEBIRD'S ESPRESSO MARTINI – 11  
Absolut vanilla vodka, Kahlua, 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

## ◆ 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 shaken with mandarin liqueur, kumquats and strawberries. Topped with, kumquat air

AMERICANO 11  
Mexican twist on the classic Negroni. Fruity and bittersweet. Meteoro Mezcal stirred with Luxardo Bitter Bianco and 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.

## ◆ STARTERS ◆

ARTICHOKE SOUP - 7.5 V  
truffle cream, artichoke crisp, chives

DEVON CRAB TOAST – 9  
avocado, ruby grapefruit, apple

AGED STEAK TARTARE - 10  
tomato & mustard dressing, egg, toasted sourdough

CRISP FRIED SQUID - 8.5  
jalapeño aioli, lime

BURRATA - 11 v  
salt baked beetroot, walnuts

FARMHOUSE GAME TERRINE -9  
pear chutney, nasturtium

## ◆ SALADS ◆

QUINOA & TOASTED SWEETCORN – 9.5 Vg  
smoked almonds, spring onion, radish, 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 Vg  
dried cranberries, almonds, seeds, grain mustard dressing

## ◆ MAINS ◆

DEVON CRAB LINGUINE - 18.5  
chilli, tomato, parsley & garlic

SLOW ROAST PORK BELLY – 18  
braeburn apple, sauce charcutiere

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

ROASTED CORNISH COD – 17.50  
creamed potato, lemon caper butter

HAND CUT STROZZAPRETI – 16 v  
lovage pesto, roasted cep, datterini tomato, nasturtium

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

AGED BAVETTE STEAK – 17  
caramelised onion, cabbage, chimichurri

SCOTTISH ISLES SALMON FILLET – 16.50  
celeriac rémoulade, salsa verde

CHICKPEA & CHESTNUT CAKE - 14.5 Vg  
butternut squash, wild rocket

POT BRAISED DUCK LEG – 16.5  
autumn greens, walnut, pomegranate

FISH & CHIPS - 15.5  
battered cod, crushed peas, tartar sauce, chips

BLUEBIRD VEGAN BURGER - 14.5 Vg  
beetroot bun, gem lettuce, cheese, truffle aioli, crispy shallots, fries

## ◆ 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

CREAMED POTATOES – 3.5  
sea salt

## ◆ DESSERTS ◆

STICKY TOFFEE PUDDING – 6.5  
butterscotch sauce, vanilla ice cream

Milk Chocolate & Peanut Parfait - 7.5  
candied Peanuts, vanilla cream

PLUM & ALMOND TART– 8  
bourbon Syrup, clotted cream

BLACKBERRY & PEAR CRUMBLE– 7  
pear & blackberry, blackberry ripple ice cream

MILK PANNA COTTA - 7  
gingerbread, mulled fruits

THE CONE – 5  
Choose ice cream or sorbet

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

