



BREAD & BUTTER - 2  
SMOKED ALMONDS - 3.5

NOCELLARA OLIVES - 3.5  
TAMARIND SPICED CHICKEN - 5.5

### GRAINS & CEREALS

TOASTED GRANOLA - 7  
Lancashire vanilla yoghurt, raspberries

BLUEBIRD BREAKFAST BOWL - 8  
Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries, bee pollen

### EGGS

AVOCADO, POACHED EGGS & CORNBREAD - 10  
hot sauce & coriander

EGGS BENEDICT / FLORENTINE / ROYALE - 9/10/11

ROASTED CHERRY TOMATO OMELETTE - 9  
'nduja, & rocket

TOASTED CRUMPETS - 9  
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 HOURS BOTTOMLESS PROSECCO  
available whilst you dine with 2 courses or more  
for additional 14.5 per person

2 HOURS BOTTOMLESS RED WINE  
Available whilst you dine with 2 courses or more  
For additional 12.5 per person

2 HOURS RED ROAST  
Sunday roast with bottomless 2015 Clarendelle  
inspired by Haut Brion for additional 14.5 per  
person



### STARTERS

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

FARMHOUSE GAME TERRINE - 9  
pear chutney, nasturtium

GRILLED PRAWNS (£3 supplement) - 12  
garlic, parsley & tarragon butter, toasted  
brioche crumb

BURRATA (£2 supplement) - 11 V  
salt baked beetroot, walnuts

QUINOA & TOASTED SWEETCORN - 9.5 Vg  
smoked almonds, spring onion,  
radish, tahini

CRISP FRIED SQUID - 8.5  
jalapeno aioli, lime

### MAINS

AGED BAVETTE STEAK (£2.5 supplement) - 17  
caramelised onion, spring cabbage

CHICKEN CAESAR SALAD - 10/14.5  
baby gem, parmesan, smoked anchovies, croutons

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

ROASTED CORNISH COD (£3 supplement) - 17.50  
creamed potato, lemon caper butter

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

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

HAND CUT STROZZAPRETI - 16 V  
lovage pesto, roasted cep, datterini tomato, nasturtium

SLOW ROAST PORK BELLY - 16.5  
Braeburn apple, sauce charcutiere

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

CRAB LINGUINE (£3 supplement) - 18.5  
chilli, tomato, parsley & garlic

LOBSTER & PRAWN ROLL - 16  
thousand island dressing, brioche

SAKU TUNA POKE BOWL - 14.5  
quinoa, edamame beans, avocado, bean shoots,  
crisp fried shallots

SUNDAY ROAST (£10 supplement) - 19.5  
(available only on Sunday from 12pm)  
Slow cooked beef sirloin or pork belly  
Yorkshire pudding, roast potatoes, heritage carrots,  
spring greens, water cress & gravy

### SIDES

STEAMED SPINACH - 4  
garlic, olive oil

STEAMED BROCCOLI - 4  
romesco sauce

CREAMED POTATOES - 3.5

POTATO CHIPS - 3.5

BUTTER LEAF - 3.5  
herb, hazelnut, mustard  
dressing

HEREFORD BLOODY MARY - 10.5  
Ketel OneVodka & fresh English tomato juice  
mixed with our blend of spices & served with Fresh  
Herbs

VIOLA FLOWER BELLINI - 9  
White Peach Purée, Sparkling Wine,  
Crème de Peche,  
Elderflower covered with violet & lemon air

THE ENGLISH GARDEN - 10  
Hendrick's Gin shaken with elderflower cordial,  
cucumber and mint. Topped with Fever Tree  
Tonic Water

### DESSERTS

STICKY TOFFEE PUDDING - 6.5  
butterscotch sauce, vanilla ice cream

MILK CHOCOLATE & PEANUT PARFAIT - 7.5  
candied Peanuts, vanilla 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

