



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  
Forest mushroom, Gruyere cheese, rocket

BUTTERMILK PANCAKES - 8  
Streaky bacon or blueberry compote

EXTRAS  
avocado or streaky bacon - 3  
smoked salmon - 4.5

### STARTERS

SPICED PUMPKIN SOUP - 7.5 V  
Pumpkin seed pesto

JUMBO SHRIMP COCKTAIL – 9 (£3 supplement)  
avocado, cucumber, marie rose

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

QUINOA & TOASTED SWEETCORN – 10 Vg  
smoked almonds, spring onion, radish, tahini

SALT & PEPPER SQUID – 8.5  
aioli, lime

BEETROOT SALMON - 9  
pickled cucumber, dill aioli

### MAINS

BRAISED OX CHEEK – 16.5  
champ mash, heritage carrot, jus

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

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

BAKED GNOCCHI – 16 v  
baby spinach, gorgonzola, walnut

SLOW ROAST PORK BELLY – 16.5  
Braeburn apple, sauce charcutiere

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

CRAB LINGUINE (£3.5 supplement) – 18.5  
chilli, tomato, parsley & garlic

LOBSTER & PRAWN ROLL – (£2 supplement) 16.5  
thousand island dressing, brioche

SAKU TUNA POKE – 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  
Yorkshire pudding, roast potatoes, heritage carrots, spring greens, water cress & gravy

### SIDES

STEAMED SPINACH – 4  
garlic, olive oil

STEAMED BROCCOLI – 4  
romesco sauce

CHAMP MASH– 4

POTATO CHIPS - 4

BUTTER LEAF - 4  
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

GREEN SNAPPER - 10  
Oxley gin, apple, spinach & green pepper juice, lemon juice

### 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

### 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

