

BREAD & BUTTER - 2 SMOKED ALMONDS - 3.5



STARTERS

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

2 COURSES FOR £17.5 3 COURSES FOR £21.5

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



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

BRAISED OX CHEEK - 16.5

champ mash, heritage carrot, jus

CHICKEN CAESAR SALAD - 10/14.5

butternut squash, wild rocket

BLUEBIRD CLUB SANDWICH -14

BLUEBIRD HAMBURGER - 14.5

baby spinach, gorgonzola, walnut

BAKED GNOCCHI - 16 v

CHICKPEA & CHESTNUT CAKE - 14.5 Vg

creamed potato, lemon caper butter

crispy bacon, egg, chicken, avocado

cheese, gem lettuce, house sauce, pickle

baby gem, parmesan, smoked anchovies, croutons

ROASTED CORNISH COD (£3 supplement) - 17.50

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

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 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

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

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Some of our dishes contain unpasteurised cheese. please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Facebook/Twitter/Instagram: @bluebirdcafeW12