



COCKTAILS

LYCHEE & ROSE MARTINI
Tanquery gin, Ketel One vodka, lychee, rose, citrus
14

CIROC WATERMELON MARTINI
Ciroc summer watermelon, Aperol, watermelon
juice, citrus
14

JUST JASMINE
Cambridge gin, Aperol, maraschino, orange,
rhubarb bitters, soda
12

SEE YOU RITA
Rose syrup, Havana 3yr, Cointreau, lemon,
Chandon
14

PATRON XO MARTINI
Patron XO, espresso coffee, Kahlua, vanilla syrup
15

PATRON MARIA
Patron Silver, tomato juice, lemon juice, tabasco, salt,
black pepper, Worcestershire sauce
11

HERO PATRON
Patron Silver, basil, rosemary, lemon juice, sugar syrup,
egg white
11

NO ALCOHOL

All 7

SEEDLIP & TONIC
Seedlip non-alcoholic distilled spirit, fever tree tonic
water, lime

STRAWBERRY & MINT LEMONADE
fresh strawberries, mint leaves, lemonade

BLUEBIRD PARADISE
pineapple, orange juice, vanilla syrup,
passionfruit

LYCHEE & ELDERFLOWER SPRITZER
lychee juice, cucumber, raspberry, elderflower
cordial

SPICED MIXED NUTS - 4
SAUSAGE ROLL - 6

WHITE ONION & CIDER SOUP - 7
croutons, olive oil

CRISP FRIED PRAWNS - 9
fermented chilli mayo, black sesame

MARKET VEGETABLE CRUDITES - 8
whipped chickpea dip, toasted focaccia

RAINBOW - 9.5
Autumn vegetables, lentil, pear, pomegranate,
hazelnuts, cabernet sauvignon vinaigrette

CHICKEN CAESAR - 14.5
baby gem, parmesan, smoked anchovies, croutons

MAINS

BLUEBIRD FISH PIE - 18.5
fennel salad

SEABASS - 19.5
chickpeas, chorizo, tomato relish

POTATO GNOCCHI & GORGONZOLA - 13
wilted spinach & butternut squash

AGED IRISH FLATIRON STEAK - 18
chimichurri, fries

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

RIB-EYE (350g) - 29.5
garlic butter, watercress

OPEN SANDWICHES

SPICED CHICKEN & AVOCADO - 15
rocket, radish, house dressing, fries

AVOCADO - 10.5
poached eggs, chilli, toasted sourdough

EGGS BENEDICT / FLORENTINE / ROYALE - 10/10/12

PUGLIAN BURRATA - 11.5
beetroot, endive, walnuts, mustard vinaigrette

QUINOA & TOASTED SWEETCORN - 11
little gem, almond, spring onion, miso dressing

LANCASHIRE CHICKEN - 16/28
half or whole marinated rotisserie chicken, roast
potatoes, greens, garlic aioli

BRAISED HIGHLAND OX CHEEKS - 18.5
crushed swede & rainbow carrots

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

VEGAN BURGER - 16
red quinoa, broccoli, garden pea, kale, avo, spiced
vegan mayo, vegan cheese, fries

DUCK & CRISPY DUCK EGG SALAD - 17.5
green bean, potatoes & endive, truffle dressing

SMOKED SALMON - 14.5
avocado, shallot crème fraiche, mustard cress, fries

STARTERS

SALADS

TRUFFLE ARANCINI - 5.5
CITRUS MARINATED OLIVES - 4.5

SZECHUAN PEPPER SQUID - 9.5
sweet chilli, lime

SPICY BEEF MEATBALLS - 9.5
tomato sauce, parmesan

AUBERGINE & PEPPER DIP - 7
garlic sour dough toast

SAKU TUNA POKE BOWL - 15.5
avocado, quinoa, edamame beans, wakame

BABY KALE & COURGETTE - 11.5
dried cranberries, almonds, seeds, grain mustard
dressing

SIDES

BUTTER LEAF SALAD - 4.5
herb, hazelnut, mustard dressing

CAULIFLOWER CHEESE - 4.5
cheddar, breadcrumbs

FRIES - 4.5
sea salt

ENGLISH SPINACH - 4.5
garlic, olive oil

BUTTERED NEW POTATO - 4.5
spring onion vinaigrette

FONDUE FOR 2

GRUYERE & MONTGOMERY CHEDDAR - 30
focaccia, chipolatas, cornichons, roast potatoes

CHOCOLATE - 30
caramelised banana, shortbread, marshmallows

CHAMPAGNE & SPARKLING

CHANDON BRUT, ARGENTINA - 9.75/49.5

NYETIMBER CLASSIC CUVÉE, SUSSEX - 12.5/69

MOËT & CHANDON BRUT - 14.95/69

VEUVE CLICQUOT PONSARDIN BRUT - 102

MOËT & CHANDON BRUT ROSE - 17.5/110

LAURENT PERRIER BRUT ROSE - 125

DOM PERIGNON 2008 - 279

MAGNUMS

NYETIMBER CLASSIC CUVÉE, SUSSEX - 170

MOËT & CHANDON BRUT - 190

LAURENT PERRIER BRUT ROSE - 290

DESSERTS

STICKY TOFFEE PUDDING - 6.5
butterscotch sauce, vanilla ice cream

DARK CHOCOLATE CARAMEL TART - 7.5
honeycomb, vanilla whipped cream

APPLE CRUMBLE - 7.5
custard

WARM SUGAR DOUGHNUT (vg) - 7.5
boozy plums, vanilla ice cream

SELECTION OF ICE CREAMS - 2.5 per scoop



◇ BEER ◇

- PERONI (33CL)
6
- ASAHI (33CL)
6
- URBAN OCHARD CIDER
6
- TEN PERONI'S
54
- TEN ASAHI'S
54

◇ COCKTAILS ◇

- LYCHEE & ROSE MARTINI
Tanquery gin, Ketel One vodka, lychee, rose, citrus
14
- CIROC WATERMELON MARTINI
Ciroc summer watermelon, Aperol, watermelon juice, citrus
14
- JUST JASMINE
Cambridge gin, Aperol, maraschino, orange, rhubarb bitters, soda
12
- SEE YOU RITA
Rose syrup, Havana 3yr, Cointreau, lemon, Chandon
14
- PATRON XO MARTINI
Patron XO, espresso coffee, Kahlua, vanilla syrup
15
- PATRON MARIA
Patron Silver, tomato juice, lemon juice, tabasco, salt, black pepper, Worcestershire sauce
11
- HERO PATRON
Patron Silver, basil, rosemary, lemon juice, sugar syrup, egg white
11

◇ WHITE WINE ◇

- | | 175ml | Bottle |
|---|-------|--------|
| 2018 CUVÉE JEAN-PAUL BLANC, GASCOGNE, FRANCE
<i>Fresh, floral and citrus palate with a zesty finish</i> | 7 | 27 |
| 2018 PRINCIPATO PINOT GRIGIO, ITALY
<i>Citrus on the nose with a delicious balance in the mouth</i> | 7.5 | 29.5 |
| 2018 SAUVIGNON BLANC SATYR SILENI, NEW ZEALAND
<i>Light with juicy passion fruit and gooseberry finish</i> | 9.5 | 39 |
| 2017 DOMAINE DE LA MOTTE CHABLIS, FRANCE
<i>Light and crisp with great minerality and fresh apple finish</i> | | 52 |

◇ RED WINE ◇

- | | 175ml | Bottle |
|--|-------|--------|
| 2018 CUVÉE JEAN PAUL ROUGE, VAUCLUSE, FRANCE
<i>Smooth, notes of blueberries, cherries, persistent finish</i> | 7 | 27 |
| 2018 LES OLIVIERS MERLOT & MOURVEDRE, FRANCE
<i>Full smooth full body complimented by plum fruit</i> | 7.5 | 29.5 |
| 2017 MONTE LLANO RIOJA CRIANZA, SPAIN
<i>Medium bodied with soft vanilla spice and currant finish</i> | 9 | 36 |
| 2018 PASARISA MALBEC, MENDOZA, ARGENTINA
<i>Medium to full bodied with soft star anise spice and juicy dark fruit</i> | | 44 |

◇ ROSE WINE ◇

- | | 175ml | Bottle |
|--|-------|--------|
| 2018 PINOT GRIGIO ROSE, UMBRELE, ROMANIA
<i>Blush and pale colour, clean and delicate note of cherries with a soft, fruity palate</i> | 7.50 | 29.5 |
| 2018 RUBY TAYLOR MINUTY, CÔTES DE PROVENCE, FRANCE
<i>Elegant and dry with subtle strawberries and stone fruits</i> | 13 | 54 |
| 2018 WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE | | 65 |

◇ COFFEE & TEA ◇

- Espresso, Macchiato, Ristretto 2.75
- Double espresso, Americano 2.75
- Latte, Cappuccino, Flat White 3.5
- Mocha, Hot chocolate 4
- Teas 3.5
- English breakfast, Earl Grey, Fruit punch, Fresh mint, Jasmine & green, Lemon & ginger

JUICE

- FRESHLY SQUEEZED ORANGE 5.5
- APPLE, BEETROOT, CARROT, GINGER 6
- PASSIONFRUIT, APPLE, GINGER 6

SOMETHING WARM

- Mulled wine 7
- Mulled Cider 7
- GRAND CAFÉ
Vodka, Grand Marnier, Espresso, whipped cream 12.5

◇ ROSE MAGNUMS ◇

- 2018 M DE MINUTY, CÔTES DE PROVENCE, FRANCE 109
- 2018 WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE 140