



◆ BRUNCH ◆
*served 11am-4pm

EGGS BENEDICT / FLORENTINE / ROYALE
10/10/12

OAK SMOKED SALMON - 10
scrambled eggs

AVOCADO - 10.5
poached eggs, chilli, toasted sourdough

FULL ENGLISH BREAKFAST - 13.5

EXTRAS

Sausage - 3

Extra egg - 1.5

Avocado - 4

Streaky bacon - 3.5

Slow roasted tomato - 3.5

Smoked salmon - 4.5

◆ 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



TRUFFLE ARANCINI - 5.5
CITRUS MARINATED OLIVES - 4.5

◆ 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

STARTERS

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

SZECHUAN PEPPER SQUID - 9.5
sweet chilli, lime

SPICY BEEF MEATBALLS - 9.5
tomato sauce, parmesan

AUBERGINE & PEPPER DIP - 7
garlic sour dough toast

SALADS

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

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

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

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

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

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

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

RIBEYE (350g) - 29.5
garlic butter, watercress

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

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

SANDWICHES

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

SMOKED SALMON TARTINE - 14.5
avocado, shallot crème fraîche, mustard cress, fries

FONDUE FOR 2

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

CHOCOLATE - 30
caramelised banana, shortbread, marshmallows

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

