



ALCOHOL FREE

MULAN ROUGE £8
Seedlip Spiced, Pineapple juice, Kumquat jam and grenadine syrup.

GROOVY BABY £8
Seedlip Garden, Lychee juice, Violette syrup, Lemon, Mint, top of Orange Tonic and dust of Nutmeg.

RELIEF £8
Orange Juice, fresh Cucumber, Ginger and Lemon grass cordial, top of Lemonade.

SPITFIRE £8
Aecorn, Aromatic, Bitter topped with Elderflower Tonic, Burned lemon and juniper seeds.

LOW ABV £4
Big drop Pale Ale 33cl 0.5%
Big drop Citra IPA 33cl 0.5%

SPARKLING AND CHAMPAGNE

Chandon Brut, Argentina, NV - 9

Champagne Moët & Chandon Brut, NV - 12.5

WINES BY THE GLASS

2018 CHARDONNAY - 7
The Last Stand, Australia

2018 SAUVIGNON BLANC - 8
Sileni, New Zealand

2017 PINOT GRIGIO ROSÉ - 7
Mirabello, Italy

2015 RIOJA CRIANZA - 8
Artesa, Spain

2018 MALBEC - 9
Pasarisa, Argentina

BREAD & BUTTER - 2
SMOKED ALMONDS - 3.5

SPICED PUMPKIN SOUP - 7.5 V
pumpkin seeds pesto,

JUMBO SHRIMP COCKTAIL - 10.5
avocado, cucumber, spiced marie rose

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

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

DEVON CRAB LINGUINE - 18.5
chilli, tomato, parsley & garlic

SLOW ROAST PORK BELLY - 16.5
braeburn apple, sauce charcutiere

BUTTER CHICKEN CURRY - 16
basmati rice, paratha, burnt chilli, cashews

ROASTED CORNISH COD - 17.5
creamed potato, lemon caper butter

BAKED GNOCCHI - 14 v
baby spinach, gorgonzola, walnut

MAINS

GRASS FED SIRLION STEAK - 22
watercress, peppercorn sauce, fries

SCOTTISH ISLES SALMON FILLET - 17.5
celeriac rémoulade, salsa verde

CHICKPEA & CHESTNUT CAKE - 14 Vg
butternut squash, wild rocket

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

FISH & CHIPS - 15
battered cod, crushed peas, tartar sauce, chips

SANDWICHES

BLUEBIRD CLUB SANDWICH - 14
crispy bacon, egg, chicken, avocado, fries

LOBSTER & PRAWN ROLL - 16.5
thousand island dressing, brioche, fries

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

AGED STEAK TARTARE - 10.5
tomato & mustard dressing, egg, toasted sourdough

BEETROOT SALMON - 9
pickled cucumber, dill aioli

STARTERS

SALADS

SAKU TUNA POKE - 14.5
quinoa, edamame beans, avocado, carrot, fried shallots

CRISPY DUCK SALAD - 11/14.5
mango, shaved carrots, chilli & ginger dressing

NOCELLARA OLIVES - 4
TAMARIND SPICED CHICKEN - 5

BURRATA - 10 v
salt baked beetroot, walnuts

SALT & PEPPER SQUID - 8
aioli, lime

SIDES

BUTTER LEAF SALAD - 4
herb, hazelnut, mustard dressing

STEAMED BROCCOLI - 4
romesco sauce

POTATO FRIES - 4

ENGLISH SPINACH - 4
garlic, olive oil

CHAMP MASH - 4
sea salt

MADE IN WHITE CITY

FOXTROT £10
Tanqueray infused with green tea, Fig Liqueur, Nardini Bianca, rosemary bitter and top of citrus foam.

SUNSET IN JERSEY £10
Copperhead gin, Koku kanu, Chambord, Apple Juice, fresh raspberries puree, lime juice and sweet kumquat.

ENGLISH GARDEN £10
Hendrick's, Elderflowers cordial, fresh Cucumber, mint, Fever-Tree Tonic Water and Apple-Air.

BB's ESPRESSO MARTINI £11
Sauvella Vodka, Kahlua, Frangelico, Tiramisu' syrup and brewed coffee.

STUDIO 1 £11
Belvedere Vodka, Chinotto liqueur, Grapefruit juice, English BKF syrup and egg white with coffee aroma.

DESSERTS

STICKY TOFFEE PUDDING - 6.5
butterscotch sauce, vanilla ice cream

MILK CHOCOLATE & PEANUT PARFAIT - 7.5
candied Peanuts, vanilla cream

PLUM & ALMOND TART - 8
bourbon Syrup, clotted cream

APPLE & RHUBARB CRUMBLE - 7
apple, rhubarb & ripple ice cream

PANNA COTTA - 7
candied blood orange

WE ARE OPEN FOR BREAKFAST
MONDAY TO FRIDAY FROM 8AM
TO 11AM & BRUNCH SATURDAY,
SUNDAY, BANK HOLIDAYS FROM
10AM TO 4PM

