



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 -11
hot sauce & coriander

EGGS BENEDICT / FLORENTINE / ROYALE - 10/10/11

OMELETTE – 9
Forest mushroom, Gruyere cheese, rocket

BUTTERMILK PANCAKES - 10
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 - 10 (£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 CLUB SANDWICH -14
crispy bacon, egg, chicken, avocado

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

BAKED GNOCCHI – 16 v
baby spinach, gorgonzola, walnut

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

CRAB LINGUINE (£4 supplement) – 18.5
chilli, tomato, parsley & garlic

LOBSTER & PRAWN ROLL – (£3 supplement) 16.5
thousand island dressing, brioche

SAKU TUNA POKE – 14.5
quinoa, edamame beans, avocado, bean shoots, crisp fried shallots

BLUEBIRD VEGAN BURGER - 14.5 Vg
beetroot bun, gem lettuce, cheese, truffle aioli, crispy shallots, fries

SUNDAY ROAST (£10 supplement) – 19.5
(available only on Sunday from 12pm)
Slow cooked beef sirloin or pork belly
Yorkshire pudding, roast potatoes, carrots, greens, 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

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

PANNA COTTA – 7
candied blood orange

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
person



Clarendelle
INSPIRED BY
HAUT-BRION



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