

# BLUEBIRD

LONDON | RESTAURANT



## Amuse bouche on arrival

### Starters

Spring Burrata, crushed broad beans, burnt orange  
Tomato tartar, shaved asparagus, hibiscus (VG)  
Queen scallops, roasted chorizo, brioche crumble

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### Main courses

Gloucester old spot pork fillet, Nduja crushed potato, piquillo  
pepper  
Wild Native lobster linguine, Romana courgettes, confit tomato  
Chickpea & caramelised onion fritter, baby carrots, dukkha (VG)

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### Desserts

Flourless triple chocolate torte, sour cherries, clotted cream  
Verbena lemon meringue, raspberry coulis  
British cheese selection, quince jelly, crackers

£35 per person

Before ordering please speak to our staff about any food allergies and intolerance's. Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT