



## 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**  
Caleño topped with Elderflower Tonic, Beetroot Shrub, 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

2017 FIANO, THE SWOOPER - 7  
Southern Australia

2017 RIOJA BLANCO, VETIVER - 9  
Rioja, Spain

2017 PINOT GRIGIO ROSÉ - 7  
Mirabello, Italy

2017 PINOT NOIR -8  
The Swooper, Southern Australia

2018 MALBEC - 9  
Pasarisa, Argentina

BREAD & BUTTER - 3  
SMOKED ALMONDS - 4

FOREST MUSHROOM SOUP- 7.5 V  
cheese twist

JUMBO SHRIMP COCKTAIL - 10  
avocado, cucumber, spiced marie rose

SAKU TUNA POKE - 15  
quinoa, edamame beans, avocado,  
fried shallots, chilli, ginger

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

DEVON CRAB LINGUINE - 18  
chilli, tomato, parsley & garlic

VEAL MILANESE - 16.5  
fried duck egg, wilted spinach, salsa verde

BUTTERMILK CHICKEN CURRY - 16.5  
basmati rice, paratha, cashews

ROASTED COD - 17  
shrimp mash, charred scallions

PUMPKIN TORTELLONI - 9/12 V  
aged parmesan, sage, butter

LOBSTER & SHRIMPS ROLL - 16.5  
spiced mayo, brioche, fries

BLUEBIRD HAMBURGER - 15  
brioche bun, cheese, gem lettuce,  
BBQ sauce, pickle, fries

## STARTERS

TUSCAN ANTIPASTO (to share) - 8pp  
Mozzarella, prosciutto, salami, marinated  
vegetables, grilled sourdough

## SALADS

BURRATA - 10 v  
Winter tomato, basil pesto

SUPER FOOD SALAD - 9/12 Vg  
Kasha, quinoa, charred broccoli, spinach, goji berry  
Maple & lemon dressing, smoked almonds

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

NOCELLARA OLIVES - 4  
TAMARIND CHICKEN - 5

SALT & PEPPER SQUID - 8  
Lime aioli, chilli

ISLE MULL SALMON CEVICHE - 10  
avocado, coriander, ginger, lime  
lotus root crisp

## SIDES

BUTTER LEAF SALAD - 4  
herb, mustard dressing

BROCCOLI - 4  
romesco sauce

POTATO FRIES - 4

ENGLISH SPINACH - 4  
confit garlic

MASH - 4  
smoked sea salt

## MAINS

GRASS FED SIRLION STEAK - 24  
watercress, peppercorn sauce, fries

YELLOWFIN TUNA STEAK - 18.5  
spiced bulga lentils, purple sprouting broccoli

LAMB SHOULDER SHEPHERD'S PIE - 14.5  
peas & carrots

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

## SANDWICHES

BBQ SPICED CHICKEN - 12  
chilli mayo, guacamole, sourdough

VEGAN CHICKPEA BURGER - 15 (VG)  
beetroot bun, vegan cheese, aioli, fries

## COCKTAILS

FOXTROT £10

Tanqueray infused with green tea, Fig  
Liquor, Nardini Bianca, rosemary bitter and  
top of citric foam.

SUNSET IN JERSEY £10

Copperhead gin, Koku kanu, Chambord,  
Apple and Lime Juice, fresh raspberries.

ENGLISH GARDEN £10

Hendrick's, Elderflowers cordial, fresh  
Cucumber, mint, Fever-Tree Slim-Tonic  
Water and Apple-Air.

BB's ESPRESSO MARTINI £11

Sauvella Vodka, Cold Brew Coffee Liquor  
Tiramisu' syrup and brewed coffee.

STUDIO 1 £11

Belvedere Vodka, Chinotto liquor,  
Grapefruit juice, English BKF syrup and egg  
white with coffee aroma.

MONSIEUR BONVILLE £9

Ketel-One vodka, Basil-berry Liquor, Sugar  
syrup, Electric Bitter and top of citrus Air.

## DESSERTS

STICKY TOFFEE PUDDING - 7  
butterscotch sauce, vanilla ice cream

PLUM & ALMOND TART - 7  
bourbon Syrup, clotted cream

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

FLOURLESS TRIPLE CHOC TORTE - 7  
chocolate ice cream

ICE CREAM & SORBET SELECTION -5 (3  
scoops)

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



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