



COCKTAILS

LYCHEE & ROSE MARTINI

Tanqueray gin, Ketel One vodka, lychee, rose, citrus
14

CIROC WATERMELON MARTINI

Ciroc summer watermelon, Aperol, watermelon juice, citrus
14

JUST JASMINE

Cambridge gin, Aperol, maraschino, orange, rhubarb bitters, soda
12

SEE YOU RITA

Rose syrup, Havana 3yr, Cointreau, lemon, Chandon
14

NO ALCOHOL

All 7

SEEDLIP & TONIC

Seedlip non-alcoholic distilled spirit, fever tree tonic water, lime

STRAWBERRY & MINT LEMONADE

fresh strawberries, mint leaves, lemonade

LYCHEE & ELDERFLOWER SPRITZER

lychee juice, cucumber, raspberry, elderflower cordial

SPICED MIXED NUTS - 4

CELERICAC SOUP - 7
toasted baguette, gorgonzola, hazelnuts

CRISP FRIED PRAWNS - 9
fermented chilli mayo, black sesame

MARKET VEGETABLE CRUDITES - 8
whipped chickpea dip, focaccia (vg)



STARTERS

EGGS BENEDICT (ham) - 10
EGGS FLORENTINE - (spinach) (v) - 10
EGGS ROYALE - (smoked salmon) - 12

AVOCADO - 10.5
poached eggs, chilli, toasted sourdough (v)

CITRUS MARINATED OLIVES - 4.5

SALT & PEPPER SQUID - 9.5
sweet chilli, lime

AUBERGINE & RED PEPPER DIP - 7
garlic sourdough toast (vg)

CITRUS CURED SALMON - 8.5
dill mustard mayonnaise, fennel, cucumber salad

SALADS

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

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

BURRATA - 13.5
baked beetroot, pickles, candied walnuts

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

MAINS

GRILLED SCOTTISH SALMON - 18.5
cauliflower puree, brown shrimp, cucumber, salsa

PRAWN & SALMON BURGER - 18.5
asian tartare sauce, lettuce, pickle, fries

AGED IRISH FLATIRON STEAK - 18
chimichurri, fries

BLUEBIRD HAMBURGER - 13.5
cheese, gem lettuce, house sauce, pickle, fries

MOROCCAN SPICED BRAISED LAMB - 22.5
tabbouleh, olives, prunes, almonds

ROTISSERIE CHICKEN - 15/26.5
half or whole marinated rotisserie chicken, roast potatoes, greens, garlic aioli

FISH & CHIPS - 15.5
battered cod, crushed peas, tartar sauce, chips

VEGAN BURGER - 15
red quinoa, broccoli, garden pea, kale, avo, spiced vegan mayo, vegan cheese, fries (vg)

VEGAN STROZZAPRETI - 13.50
basil pistou, kalamata olives, pine nuts, datterinini tomato (vg)

SIDES

BUTTERLEAF LETTUCE SALAD - 4.5
mustard dressing, shallot, soft herbs, hazelnuts

FRIES - 4.5
sea salt

ENGLISH SPINACH - 4.5
garlic, olive oil

NEW POTATOES - 4.5
spring onion vinaigrette

OPEN SANDWICHES

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

SMOKED SALMON - 14.5
avocado, shallot crème fraiche, fries

CHAMPAGNE & SPARKLING

CHANDON BRUT, ARGENTINA - 9.75/49.5

NYETIMBER CLASSIC CUVÉE, SUSSEX - 12.5/69

TAITTINGER BRUT RESERVE - 14.95/69

LAURENT PERRIER CUVÉE BRUT - 91

TAITTINGER PRESTIGE ROSE - 17.5/110

LAURENT PERRIER BRUT ROSE - 125

DOM PERIGNON 2008 - 190

MAGNUMS

NYETIMBER CLASSIC CUVÉE, SUSSEX - 140

TAITTINGER BRUT RESERVE - 145

LAURENT PERRIER BRUT ROSE - 260

DESSERTS

STICKY TOFFEE PUDDING - 6.5
butterscotch sauce, vanilla ice cream

DARK CHOCOLATE CARAMEL TART - 7.5
vanilla whipped cream

APPLE & DAMSON CRUMBLE - 7
vanilla ice cream

APPLE & BLACKBERRY PAVLOVA (vg) - 6.5
aquafaba meringue, apple, blackberries, blackberry sorbet

SELECTION OF ICE CREAMS - 2.5 per scoop



◇ BEER ◇

DRAUGHT PERONI (PINT)

6

PERONI (33CL)

6

ASAHI (33CL)

6

URBAN OCHARD CIDER

6

TEN PERONI'S

54

TEN ASAHI'S

54

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◇ WHITE WINE ◇

2019 TORRENTES BLEND, BOMBO LEGUERO, ARGENTINA

Fresh, floral and citrus palate with a zesty finish

175ml

Bottle

7

27

2019 PRINCIPATO PINOT GRIGIO, ITALY

Citrus on the nose with a delicious balance in the mouth

7.5

29.5

2018 SAUVIGNON BLANC SATYR SILENI, NEW ZEALAND

Light with juicy passion fruit and gooseberry finish

9.5

39

2017 DOMAINE DE LA MOTTE CHABLIS, FRANCE

Light and crisp with great minerality and fresh apple finish

52

◇ RED WINE ◇

2019 CUVÉE JEAN PAUL ROUGE, VAUCLUSE, FRANCE

Smooth, notes of blueberries, cherries, persistent finish

175ml

Bottle

7

27

2018 LES OLIVIERS MERLOT & MOURVEDRE, FRANCE

Full smooth full body complimented by plum fruit

7.5

29.5

2017 MONTE LLANO RIOJA CRIANZA, SPAIN

Medium bodied with soft vanilla spice and currant finish

9

36

2018 PASARISA MALBEC, MENDOZA, ARGENTINA

Medium to full bodied with soft star anise spice and juicy dark fruit

44

◇ ROSE WINE ◇

2019 CALUSARI, PINOT GRIGIO, ROMAINA

Light bodied with soft strawberry notes

175ml

Bottle

7.50

32

2019 RUBY TAYLOR MINUTY, CÔTES DE PROVENCE, FRANCE

Elegant and dry with subtle strawberries and stone fruits

13

54

2019 WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE

65

◇ COFFEE & TEA ◇

Espresso, Macchiato, Ristretto

2.75

Double espresso, Americano

2.75

Latte, Cappuccino, Flat White

3.5

Mocha, Hot chocolate

4

Teas

3.5

English breakfast, Earl grey, Fruit punch, Fresh mint, Jasmine, Green, Lemon & ginger, Moroccan mint, Decaf English breakfast

JUICE

FRESHLY SQUEEZED ORANGE

5.5

APPLE JUICE

4.8

RUBY GRAPEFRUIT

4.8

SPICED TOMATO

6

APPLE, BEETROOT, CARROT, GINGER

6

PASSIONFRUIT, APPLE, GINGER

6

◇ MAGNUMS ◇

NYETIMBER CLASSIC CUVÉE, SUSSEX 140

TAITINGER BRUT RESERVE 145

LAURENT PERRIER BRUT ROSE 260