



BREAD & BUTTER - 2
SMOKED ALMONDS - 4

NOCELLARA OLIVES - 4
TAMARIND SPICED CHICKEN - 5

GRAINS & CEREALS

BLUEBIRD BREAKFAST BOWL - 8
Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries

WAFFLES - 8
chocolate sauce/crispy bacon/banana
add a scoop of vanilla ice-cream - 1.5

EGGS

AVOCADO, POACHED EGGS & CORNBREAD - 11
hot sauce & coriander

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

OMELETTE - 9
Forest mushroom, Gruyere cheese, rocket

EXTRAS
avocado or streaky bacon - 3
smoked salmon - 4.5

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 or WHITE
Available whilst you dine with 2 courses or more
For additional 12.5 per person



STARTERS

FOREST MUSHROOM SOUP - 7 V
cheese twist, truffle oil

BURRATA (£2 supplement) - 10.5 V
salt baked beetroots, purple basil pesto, walnut crumb

TOFU BUFFALO BITES - 7
crispy tofu, house buffalo sauce, spring onion, sesame

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

BEANS & ROCKET SALAD - 9/14
roast beets, hummus, rocket, squash, butter beans, maple & lemon dressing, pumpkin seeds

SALT & PEPPER SQUID - 8
lime aioli, chilli

MAINS

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

ROASTED COD - 19 (£3 supplement)
champ mash, charred scallion, shrimp bisque

BLUEBIRD HAMBURGER - 12
cheese, gem lettuce, house sauce, pickle

STROZZAPRETI - 15
wild mushroom, purple basil pesto

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

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

SAKU TUNA POKE - 15
quinoa, edamame beans, avocado, wakame, carrots, crisp fried shallots

BAVETTE STEAK - 15
chimichurri & rocket

VEGAN BURGER - 15 (VG)
vegan bun, quinoa patty, vegan cheese, aioli

WATERMELON POKE - 14 (VG)
compressed watermelon, quinoa, edamame beans, avocado, wakame, carrots, crisp fried shallots

SUNDAY ROAST (£10 supplement) - 19.5
(available only on Sunday from 12pm)
slow cooked Beef Sirloin/Lamb Shank
Yorkshire pudding, roast potatoes, carrots, greens, gravy

SIDES

ENGLISH KALE - 4
ginger & chili

ROAST SQUASH - 4
parmesan

BUTTER LEAF - 4
herb, mustard dressing

POTATO FRIES - 4

TVC BLOODY MARY - 10.5
Ketel One Vodka & fresh English tomato juice
mixed with our blend of spices & served with Fresh Herb

ENGLISH GARDEN £10
Hendrick's gin, elderflower syrup, cucumber, mint, Fever-Tree slimline tonic

BB's ESPRESSO MARTINI £11
Sauvella Vodka, Cold Brew Coffee Liquor, vanilla syrup and brewed coffee.

BLUEBIRD FIZZ £9
Lillet Blanc, St. Germain Liquor, Blue Curaçao, grapefruit juice topped with Fever-Tree elderflower tonic.

DESSERTS

STICKY TOFFEE PUDDING - 7
butterscotch sauce, vanilla ice cream

RASPBERRY PAVLOVA - 7 (VG)
wild raspberry sorbet

DARK CHOCOLATE CARAMEL MOUSSE - 7
candied walnuts & vanilla ice-cream

ICE CREAM & SORBET SELECTION - 5 (3 scoops)

