





STARTERS

FOR THE TABLE

- BREAD & BUTTER - 2
- SMOKED ALMONDS - 4
- NOCELLARA OLIVES - 4
- N'DUJA TOAST 5

EGGS

ENGLISH ASPARAGUS
crumbed hen's egg, coddled egg dressing 10.5 (v)

AVOCADO
toasted corn bread, poached eggs, hot sauce and coriander 10 (v)

FINE HERB OMLETTE
parmesan, mixed leaf salad 8

SALADS

ASPARAGUS SALAD 9/14 (VG)
peas, broad beans, radish, wild garlic,
harissa dressing

SAKU TUNA POKE – 12/16
quinoa, edamame beans, avocado, bean shoots,
crisp fried shallots

LANCASHIRE CHICKEN CAESAR SALAD – 8/15
baby gem, parmesan, smoked anchovies, croutons

PEA AND WILD GARLIC SOUP – 7 (V)
parmesan crisp

COBBLE LANE CURED CHARCUTERIE – 16
Condiments & pickles, sour dough (for two to share)

CRAB LINGUINE – 14/19
chilli, tomato, parsley, garlic

SALT & PEPPER SQUID – 8
sweet chilli sauce

STRACCIATELLA – 9 (V)
baby artichokes, basil, pine nuts

PINT OF PRAWNS - 12
aioli

MAINS

SEABASS FILLET - 16
aubergine puree, tomato and olive dressing

BLUEBIRD CHEESE BURGER – 12
fries

STROZZAPRETI PRIMA VERA (VG)
Amalfi lemon, chilli, basil 15

BUTTERMILK CHICKEN CURRY – 16
basmati rice, mango chutney, paratha, cashews

CHICKEN MILANESE – 16.5
fried egg, peas, anchovy butter

AGED IRISH FLAT IRON STEAK – 17
horseradish sauce, fries

AGED RIBEYE 280gr – 28
wild garlic salsa verde, fries

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

HISPI CABBAGE- 4
salad dressing, seeds

POTATO FRIES – 4

BUTTER LEAF – 4
herb, mustard dressing

JERSEY ROYALS – 4
butter & mint

MASH POTATO - 4

TVC BLOODY MARY – £10.5

Ketel One vodka & fresh tomato juice mixed with our blend of spices & served with Fresh Herb

ENGLISH GARDEN £10

Hendrick's, elderflowers cordial, fresh cucumber, mint, Fever-Tree slim-tonic

BB's ESPRESSO MARTINI £11

Sauvella vodka, Cold Brew Coffee Liqueur, vanilla syrup and brewed coffee.

BLUEBIRD FIZZ £9

Lillet Blanc, St. Germain Liqueur, Blue Curaçao grapefruit juice topped with Elderflower-Tonic.

DESSERTS

STICKY TOFFEE PUDDING - 5
butterscotch sauce, vanilla ice cream

POACHED YORKSHIRE RHUBARB - 6
panna cotta, salted oat crumble 6

ETON MESS - 7
Garigette strawberries, vanilla cream 7

WARM ALMOND TART - 5
clotted cream

ICE CREAM & SORBET SELECTION – 5
(3 scoops)

