





STARTERS

FOR THE TABLE

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

BRUNCH

Served Saturday & Sunday (11am-3.30pm)

- AVOCADO -10
Poached eggs, jalapeno cornbread, hot sauce
Coriander & crispy corn
- BENEDICT/ FLORENTINE/ ROYALE – 10
Ham/spinach/salmon hollandaise sauce & chives
- OMELETTE – 10
Fine herbs, parmesan cheese
- FRENCH TOAST- 9
banana & strawberry or smoked crispy maple bacon

SALADS

- ASPARAGUS SALAD 9/14 (VG)
peas, broad beans, radish, wild garlic, hazelnut,
harissa dressing
- SAKU TUNA POKE – 11/16
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 croutons
- CURED SALMON – 10
dill & beetroot cured salmon, trout roe, pickled radish &
lemon cream
- TAMARIND CHICKEN – 8
spring onion, smoked chilli & sesame

- SALT & PEPPER SQUID – 8
lime, sweet chilli sauce
- BURRATA – 10.5 (V)
baby artichokes, basil, pine nuts
- WATERMELON TARTARE – 8.5 (VG)
sundried tomato, spring onion, harissa dressing
sourdough

MAINS

- SEABASS FILLET - 16
cauliflower puree, tomato and olive dressing
- CHICKEN MILANESE – 16.5
fried egg, anchovy butter & peas
- AGED RIBEYE 280gr – 28
wild garlic salsa verde, fries
- FISH & CHIPS - 15
battered haddock, crushed peas,
tartar sauce, chips
- CRAB LINGUINE – 19
chilli, tomato, parsley, garlic
- BUTTERMILK CHICKEN CURRY – 16
basmati rice, mango chutney, paratha, cashew

- AGED IRISH FLAT IRON STEAK – 17
horseradish sauce, fries
- STROZZAPRETI PRIMAVERA – 15 (Vg)
Amalfi lemon, chilli, basil
- MEATBALLS – 12
creamy mash, pickled cucumbers & lingonberries
- BLUEBIRD CHEESE BURGER – 14.5
baby gem, tomato, pickle, bbq sauce & fries
- TEMPURA CRAB ROLL - 15
Soft shell crab, brioche roll spiced mayo, apple &
celery salad
- CAULIFLOWER STEAK – 15 (Vg)
spiced lentils, golden raisin & caper sauce

SIDES

- 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 Liquor, 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
- ETON MESS – 7 (Vg)
Gariguetta strawberries, vanilla cream
- WARM ALMOND TART - 5
clotted cream
- ICE CREAM & SORBET SELECTION – 5
(3 scoops)

