



FOR THE TABLE

- BREAD & BUTTER - 2
- SMOKED ALMONDS - 4
- NOCELLARA OLIVES - 4

SALADS

- ARTICHOKE SALAD - 14 (VG)**
peas, broad beans, radish, wild garlic, hazelnut, harissa dressing
- SAKU TUNA POKE - 11/16 (£2 supplement)**
quinoa, edamame beans, avocado, bean shoots, crisp fried shallots, wakame
- CHICKEN CAESAR SALAD - 15**
baby gem, parmesan, anchovies, croutons
- CRISPY DUCK - 16**
kohlrabi, bok choy, mint, thai style chilli jam dressing

BRUNCH

Saturday & Sunday from 11am to 15:30

- AVOCADO - 10**
poached eggs, jalapeno cornbread, hot sauce coriander & crispy corn
- SALMON & SCRAMBLED EGGS - 11**
avocado, smoked salmon, toast
- OMELETTE - 10**
fine herbs, parmesan cheese
- EGGS BENEDICT/ FLORENTINE/ ROYALE - 10/10/11**
ham spinach salmon
- FRENCH TOAST - 10**
cherry compote, bacon, whipped crème fraiche

SUNDAY ROAST

19.5 - (£10 SUPPLEMENT)

Roast beef sirloin, root vegetables, roasted potatoes, Yorkshire pudding, gravy

AVAILABLE ON SUNDAY FROM 12PM

STARTERS

- GAZPACHO - 7.5 (VG)**
croutons, dill oil
- SALMON CEVICHE - 10 (£2 supplement)**
pickled shallots, radish, Kohlrabi & lotus crisps
- TAMARIND CHICKEN - 8**
spring onion, sesame seeds
- TEMPURA SHRIMPS - 9**
spicy mayonnaise, black sesame, seaweed
- SICHIMI PEPPER SQUID - 9**
sweet chili sauce, lime
- BURRATA - 10 (V) (£2 supplement)**
datterini tomatoes & basil
- WATERMELON TARTARE - 8 (VG)**
spring onion, confit tomato, spiced dressing

MAINS

- SALMON FILLET & SEASHORE VEGETABLES - 18 (£2 supplement)**
broad beans, brown shrimps' butter, new potatoes
- AGED RIBEYE 280gr - 28 (£10 supplement)**
peppercorn sauce, fries
- FISH & CHIPS - 15**
battered haddock, crushed peas, tartar sauce, chips
- CRAB LINGUINE - 19 (£3 supplement)**
olive oil, chilli, tomato, parsley, garlic
- HAND CUT STROZZAPRETI - 15 (V)**
basil pesto, courgettes, datterini tomato, parmesan
- TEMPURA CRAB - 16**
soft shell crab, brioche bun, spiced mayo, avocado apple & celery slaw
- SPICE ROASTED HERITAGE CARROTS - 15 (VG)**
white bean & chickpea hummus, pickled fennel, dill oil
- FLAT IRON STEAK - 17**
chimichurri, fries, watercress
- BUTTERMILK CHICKEN CURRY - 16**
rice, paratha, mango sauce
- BLUEBIRD CHEESEBURGER - 14.5**
baby gem, tomato, pickle, house sauce & fries

SIDES

- NEW POTATOES - 4**
butter & mint
- ROCKET & GREEN BEANS - 4**
shallots & vinaigrette
- POTATO FRIES - 4**
- HISPI CABBAGE - 4**
salad dressing & seeds
- TOMATO & ONION - 4**
chives & vinaigrette

TVC BLOODY MARY - £10.5

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

ENGLISH GARDEN £11

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 £10

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

DESSERTS

- STICKY TOFFEE PUDDING - 7 (V)**
butterscotch sauce, vanilla ice cream
- STRAWBERRIES & CREAM - 7 (V)**
crisp meringue, strawberry ice-cream
- BAKEWELL CHEESECAKE - 7 (VG)**
morello cherry compote, salted almond crumb
- CHOCOLATE BROWNIE - 7 (V)**
honeycomb & caramel ice-cream

ENJOY YOUR MEAL A LA CARTE OR WITH A SET PRICE

2 COURSES FOR £19.5
3 COURSES FOR £23.5

SOME ITEMS ARE SUBJECT TO A SUPPLEMENT

DURELLO SPUMANTE - 18.5

COCKTAIL JUG (4 SERVINGS) - 28.5

