



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
quinoa, edamame beans, avocado, bean shoots, crisp fried shallots, wakame
- CHICKEN CAESAR SALAD - 15
baby gem, parmesan, anchovies, croutons

EGGS

Available every day from 11am to 15:30

- AVOCADO - 10
poached eggs, jalapeno cornbread, hot sauce coriander & crispy corn
- SALMON & SCRAMBLED EGGS - 10
avocado, smoked salmon, toast
- OMELETTE - 8
fine herbs, parmesan cheese

STARTERS

- GAZPACHO - 7 (VG)
croutons, dill oil
- SALMON CEVICHE - 10
pickled shallots, radish, Kohlrabi & lotus crisps
- CRISPY DUCK - 11
kohlrabi, bok choy, mint, thai style chilli jam dressing
- TAMARIND CHICKEN - 8
- TEMPURA SHRIMPS - 9
spicy mayonnaise, black sesame, seaweed
- SICHIMI PEPPER SQUID - 8
sweet chili sauce, lime
- BURRATA - 10 (V)
datterini tomatoes & basil
- WATERMELON TARTARE - 8 (VG)
spring onion, confit tomato, spiced dressing

MAINS

- SALMON FILLET & SEASHORE VEGETABLES - 18
broad beans, brown shrimps' butter, new potatoes
- AGED RIBEYE 280gr - 28
peppercorn sauce, fries
- FISH & CHIPS - 15
battered haddock, crushed peas, tartar sauce, chips
- CRAB LINGUINE - 19
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 - 14
rice, paratha, mango sauce
- BLUEBIRD CHEESEBURGER - 14.5
baby gem, tomato, pickle, house sauce & fries

SIDES

- JERSEY ROYALS - 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 £9

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

DESSERTS

- STICKY TOFFEE PUDDING - 5
butterscotch sauce, vanilla ice cream
- STRAWBERRIES & CREAM - 5
crisp meringue, strawberry ice-cream
- BAKEWELL CHEESECAKE - 5 (VG)
morello cherry compote, salted almond crumb
- CHOCOLATE BROWNIE - 5
honeycomb & caramel ice-cream

