



BRUNCH

Until 4pm

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|---|-------|
| Avocado & Eggs (v) | 12 |
| <i>jalapeno cornbread, avocado, poached eggs, hot sauce, crispy corn 536 kcal</i> | |
| Smoked Salmon & Eggs | 13.5 |
| <i>scrambled eggs, smoked salmon, avocado & toast 606 kcal</i> | |
| Omelette (v) | 11 |
| <i>soft herbs & Parmesan 409 kcal</i> | |
| Eggs Florentine (v) | 12.50 |
| <i>English muffin, spinach, hollandaise 692 kcal</i> | |
| Eggs Royale | 13.50 |
| <i>English muffin, smoked salmon, hollandaise 701 kcal</i> | |
| Eggs Benedict | 13 |
| <i>English muffin, ham, hollandaise 723 kcal</i> | |

SNACKS

| | | | | | |
|-----------------------|----------|-----|------------------------------------|----------|-----|
| Nocellara Olives (vg) | 214 kcal | 4.5 | Rosemary Focaccia & Olive Oil (vg) | 164 kcal | 4.5 |
| Truffle Arancini (v) | 882 kcal | 7.5 | Smoked Almonds (vg) | kcal | 4 |

SMALL PLATES

| | | | |
|--|-----|--|------|
| Gazpacho (vg) | 8 | Salt & Pepper Squid | 10.5 |
| <i>chilled tomato & watermelon, lemon oil 131 kcal</i> | | <i>sweet chilli 875 kcal</i> | |
| Baby Vegetable Crudites (vg) | 8.5 | Chicken Teriyaki Skewers | 9 |
| <i>hummous, chilli oil 519 kcal</i> | | <i>517 kcal</i> | |
| Popcorn Shrimp | 11 | Cobble Lane Charcuterie | 19.5 |
| <i>fermented chilli mayonnaise, black sesame 988 kcal</i> | | <i>pickles, sourdough (for 2) 714 kcal</i> | |

SALADS

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|--|------|--|------|
| Whipped Vegan Feta & Melon Salad | 11 | Caesar Salad | 11.5 |
| <i>Citrus & balsamic oil, rocket cress 480 kcal</i> | | <i>baby gem, parmesan, anchovies, croutons 937 kcal</i> | |
| <i>Add Serrano Ham extra 4 114 kcal</i> | | <i>add chicken 218 kcal – 16.5</i> | |
| Burrata (v) | 13.5 | Crispy Duck Salad | 16.5 |
| <i>focaccia, basil pesto, rocket, tomatoes 562 kcal</i> | | <i>kohlrabi, bok choy, mint, chilli jam dressing, peanuts 895 kcal</i> | |
| Salmon Poke Bowl | 16.5 | | |
| <i>black & white rice, edamame, avocado, wakame 953 kcal</i> | | | |

MAINS

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|--|------|---|-------|
| Mushroom Strozzapreti (vg) | 16 | Chicken Milanese | 18.5 |
| <i>chilli, parsley & garlic 739 kcal</i> | | <i>rocket, Datterini tomatoes, Parmesan 1192 kcal</i> | |
| Steamed Sea Trout Filet | 22.5 | Bluebird Cheeseburger | 17 |
| <i>samphire, brown shrimps, baby potato 846 kcal</i> | | <i>baby gem, tomato, house sauce, chips 1979 kcal</i> | |
| Beer Battered Haddock | 17.5 | Garden Burger | 16 |
| <i>chips & minted peas, tartar sauce 1786 kcal</i> | | <i>Avocado, black radish, chips 1859 kcal</i> | |
| Butter Chicken Curry | 18 | Steak Frites – Flat Iron | 22.50 |
| <i>mango chutney, jeera rice, naan raita 2246 kcal</i> | | <i>chips, peppercorn sauce 1683 kcal</i> | |

SIDES 5.5

| | | | | | |
|----------------------------|----------|--------------------------|----------|------------|----------|
| Mixed Leaves Salad (vg) | 188 kcal | Minted New Potato's (v) | 408 kcal | Chips (vg) | 840 kcal |
| Heritage Tomato Salad (vg) | 200kcal | Tenderstem Broccoli (vg) | 133 kcal | | |

DESSERTS

| | | | |
|--|--|-----|-----------|
| Selection Of Ice Cream (V) Sorbet (vg) | 80 kcal / 50 kcal | 1.5 | per scoop |
| Macarons (v) | three pieces 152 kcal | | 4 |
| Triple Chocolate Brownie | vanilla ice cream 975 kcal | | 8 |
| Eton Mess(v) | Strawberry 641kcal | | 8 |
| Pineapple Carpaccio (vg) | passion fruit, coconut sorbet 430 kcal | | 7 |
| Lemon Posset (v) | shortbread 475 kcal | | 7 |

TEA & COFFEE

| | | |
|--|---------------------------------------|------|
| Espresso, Ristretto | 58 kcal | 3 |
| Macchiato | 56 kcal | 3 |
| Double Espresso | 58kcal | 3.25 |
| Double Macchiato | 75 kcal | 3.25 |
| Americano | 58 kcal | 3.25 |
| Latte, Cappuccino | 128 kcal | 3.25 |
| Flat White | 157 kcal | 3.25 |
| Hot Chocolate | 195 kcal | 3.25 |
| Alternative Milks – Almond, Oat, Soya | 14 kcal / 29 kcal / 16 kcal per 50 ml | |
| Teas By Brew Tea and Co. | | 3.50 |
| English Breakfast, Earl Grey, Fresh Mint, Green, Lemon & Ginger, Chamomile | | |



SPARKLING

| | 125ML | BTL |
|---|-------|------|
| Prosecco, N.V, Le Dolci Colline, Italy | 8.5 | 36 |
| Nyetimber Classic Cuvée, N.V, Sussex, England | | 75 |
| Nyetimber Rosé, N.V, Sussex, England | | 92 |
| Lanson Brut, NV, Champagne, France | 15 | 88 |
| Lanson Brut Rosé, N.V, Champagne, France | 20 | 115 |
| Lanson Blanc de Blanc Brut, NV, Champagne, France | | 150 |
| Lanson Noble Brut, 2004, Champagne, France | | 280 |
| Laurent Perrier Brut, N.V, Champagne France | | 95 |
| Laurent Perrier Rosé, N.V, Champagne, France | | 145 |
| Copenhagen Sparkling Tea Blue 0.0% | | 42.5 |

WHITE

| | 175ml | 500ml | BTL |
|--|-------|-------|-----|
| Pinot Grigio Vernacoli, 2022, Italy <i>fresh, floral & citrus palate with a zesty finish</i> | 8 | 20 | 29 |
| Chardonnay, Star Crossed, 2021, Australia <i>rounded, full bodied, citrus palate with light oaky finish</i> | 8.5 | 23 | 32 |
| Sauvignon Blanc, Satyr, 2022, New Zeland <i>fresh and zesty, with drassy and dry bay leaf aromatics</i> | 9 | 25 | 36 |
| Torrentés, Amauta Absoluto, 2021, Argentina <i>floral notes of honeysuckle and jasmine</i> | 9.5 | 29 | 38 |
| Chateau Cantelaudette Blanc, 2022, France <i>apple and citrus flavours</i> | | | 40 |
| Furmint, Kardos, Tokaj 2021 Hungary <i>Pale green in colour with a fresh grapefruit nose</i> | | | 42 |
| Riesling Vieilles Vignes, Cave de Turckheim 2017 Alsace, France <i>Fruity and round, aromatic, with notes of citrus, grapefruit and hints of fennel</i> | | | 45 |
| Chablis Domain De La Motte, 2021, France <i>light & crisp with great minerality, fresh green apple</i> | | | 50 |



BLUEBIRD JUGS

Aperol Spritz | 35

Aperol, Italian Prosecco, Fever-Tree Soda

Hugo | 35

Elderflower Liquor, Italian Prosecco, Sirup Gomme, mint, lime

Pimm's | 35

Pimm's, Fever-Tree Lemonade, mint, cucumber, strawberry, orange, lime

BEER & CIDER

| | |
|-----------------------------------|-----|
| Peroni Lager Pint | 6.8 |
| London Meantime IPA Pint | 6.8 |
| Peroni 330ml | 6 |
| Peroni 0.0% (72kcal) | 4 |
| Guinness Extra Stout 330ml | 6 |
| Big Drop Citra IPA 0.5% (62 kcal) | 6 |
| Big Drop Pale Ale 0.5% (62kcal) | 6 |
| Aspall Cider 330ml | 7 |

BLUSH

| | 175ml | 500ml | BTL |
|--|-------|-------|-----|
| Cuvee Jean Paul Rose 2021, Gascogne, France <i>bursting with red fruits, lychee & green apple</i> | 8 | 20 | 29 |
| Mirabeau Azure, 2021, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i> | 11.5 | 35 | 48 |
| Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i> | | | 60 |

RED

| | 175ml | 500ml | BTL |
|--|-------|-------|-----|
| Cuvee Jean-Paul Rouge, 2021, Vaucluse, France <i>smooth, notes of blueberries & a persistent finish</i> | 8 | 20 | 29 |
| Merlot, Les Oliviers, Mourvedre, 2021, France <i>warm ripe fruit and cedary spice on the nose</i> | 8.5 | 22 | 30 |
| Rippa Dorii Ribera, 2020, Ribera del Duero, Spain <i>fresh fruit expression with of dark cherries, red plums</i> | 9.5 | 28 | 36 |
| Negroamaro Primitivo, Versante Vallone, 2022, Italy <i>rich and intense flavour with blueberry and blackberry notes</i> | | | 39 |
| Montepulciano D'Abruzzo, Caparrone, 2021, Italy <i>rich, spicy and robust flavour with fruity notes</i> | | | 42 |
| Pinot Noir, Catalina Sounds, 2020 N.Zealand <i>elegant, with lovely raspberry and cherry flavours</i> | 12.5 | 34 | 45 |
| Barao Da Varzea Do Douro, Reserva Tinto, 2020, Portugal <i>rich and ripe with hedgerow fruits, pepper and spice</i> | | | 50 |
| Barbera D'Alba, Costa Bruna, 2020, Italy <i>deep, intense and fruity notes</i> | | | 60 |

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. All wines by the glass are available in 125ml measures. 13.5% discretionary service charge will be added to your bill. Prices include VAT.