



COCKTAILS

Aperol Spritz <i>Aperol, prosecco, fever-tree soda</i>	14
Mojito <i>Havana 3yo, lime, sugar, fever-tree soda</i>	14
Negroni <i>Tanqueray gin, Belsazar red vermouth, Campari</i>	14
Margarita <i>Olmeca tequila, Cointreau, lime</i>	14
Pornstar Martini <i>Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco</i>	15.5



SMALL PLATES

Nocellara Olives (vg) 228kcal	4.5	Smoked Almonds (vg) 620 kcal	4.5
Rosemary Focaccia (vg) <i>olive oil 228 kcal</i>	5	Truffle Arancini (v) <i>garlic aioli 1097 kcal</i>	9
Thai Butternut Squash Soup (v) <i>roasted pumpkin seeds & chilli oil 360 kcal</i>	9	Popcorn Shrimp <i>fermented chilli mayonnaise, black sesame 707 kcal</i>	12
Baby Vegetable Crudites (vg) <i>hummus, chilli oil 431 kcal</i>	8.5	Salmon Ceviche <i>avocado, citrus dressing 498 kcal</i>	12

SALADS

Burrata (v) <i>glazed English figs, aged balsamic olive oil, toasted hazelnuts & bitter leaf 792 kcal</i>	15	Spicy Salmon Tartare <i>seaweed salad, cucumber & crispy wonton 452 kcal</i>	16
Green Goddess Iceberg Wedge <i>smoked bacon, pecans, grapes & blue cheese 495 kcal</i>	14	Caesar Salad <i>baby gem, Parmesan, anchovies, croutons 909kcal add chicken 1073 kcal – extra 5</i>	12

BLUEBIRD CLASSICS & MAINS

Crispy Duck Salad <i>kohlrabi, bok choy, mint, chilli jam dressing, peanuts 918 kcal</i>	17	Bluebird Cheeseburger <i>1307 kcal add bacon 289 kcal – extra 2</i>	15
Beer Battered Haddock <i>chips & minted peas, tartar sauce 1387 kcal</i>	18	Chilli, Garlic & Coconut Prawns <i>grilled focaccia & burnt lemon 797 kcal</i>	19
Steak Frites – Flat Iron <i>fries, peppercorn sauce 1419 kcal</i>	25	Half Rotisserie Chicken <i>Piri Piri sauce & grilled lemon 1723 kcal</i>	23
Skinny Vegan Burger (vg) <i>chickpea & broad-bean patty, smoked vegan cheese, coconut yoghurt tzatziki 607 kcal</i>	15		

SIDES 6

Fries (v) <i>577 kcal</i>	Tenderstem Broccoli (vg) <i>chilli, garlic oil 163 kcal</i>
Steamed Spinach <i>salted butter 176 kcal – extra 1</i>	Herb Buttered New Potatoes (v) <i>fresh mint, salted butter 350 kcal</i>

NO ALCOHOL

Fresh Orange Juice <i>234 kcal</i>	5.5
ABC Ginger <i>apple, beetroot, carrot, ginger 389 kcal</i>	6.5
Passion Good <i>passion fruit, apple, ginger 271 kcal</i>	7
Clean & Green <i>cucumber, kale, apple, lemon 194 kcal</i>	7
Rosalina <i>passion fruit juice, raspberries, redcurrant, rose syrup, soda 35 kcal</i>	8.5
Apple & Elderflower Spritzer <i>apple juice, cucumber, elderflower cordial, soda 21 kcal</i>	8.5



DESSERTS

Soft Serve Ice Cream <i>Winterberry compote, oat & nut granola 655 kcal</i>	8
Selection Sorbets (vg) <i>63 kcal</i>	2.5 per scoop
Macarons (v) <i>three pieces 152 kcal</i>	4
Bramley Apple Crumbe (v) <i>English blackberries, vanilla ice cream 727 kcal</i>	9
Triple Chocolate Brownie <i>vanilla ice cream 580 kcal</i>	8

BRUNCH (UNTIL 4PM)

Eggs Benedict 869 kcal	13.5
Florentine 757 kcal	14
Royale 893 kcal	15.5
Avocado Sourdough Toast (vg) <i>spinach, green tomato, onions, chili salsa 613 kcal</i>	13

Planning an event or celebration?
Scan below for further information





SPARKLING

	125ML	BTL/MAG
Prosecco, N.V, Le Dolci Colline, Italy	9	45
Chandon Brut, N.V, Mendoza, Argentina		65
Nyetimber Classic Cuvée, N.V, Sussex, England	14	75/150
Nyetimber Rosé, N.V, Sussex, England	17	92
Lanson Brut Père et Fils, N.V, Champagne, France	13.5	74
Lanson Brut Rosé, N.V, Champagne, France	16.5	98
Laurent Perrier Rosé, N.V, Champagne, France		170
2013 Dom Pérignon, Champagne, France		335

WHITE

	175ML	BOTTLE
D&D Premiere Ballerine, 2022, Gascony, France <i>citrus on the nose, notes of apricot, peach and honeysuckle</i>	8	30
Pinot Grigio Mestri Vernacoli, 2022, Trentino, Italy <i>lightly honeyed nose with floral, peachy notes</i>	10	36
Verdejo Arindo, 2021, Castilla y Leon, Spain <i>crisps & unoaked, fragrant with pineapples, pears and mangos</i>	11	40
Satyr Sauvignon Blanc, 2023, Marlborough, New Zealand <i>full & plentiful, fresh acidity, pear & apple fruits with a mineral fish</i>	12	44
Albarino Lembranzas, 2022, Rias Baixas, Spain <i>aromatic, zesty nose with notes of apple, lime & white flower</i>		48
Chablis Domain De La Motte, 2022, France <i>light & crisp with great minerality, fresh green apple</i>		65

BLUSH

	175ML	BOTTLE
Pierre Papa, Rose, 2022, Languedoc, France <i>fresh, floral & citrus palate with a zesty finish</i>	10	35
Mirabeau Azure, 2022, Côtes Du Provence, France <i>herbaceous, with juniper, citrus, floral rose & lavender</i>	12	50
Mirabeau Etoile, 2021, Côtes De Provence, France <i>lychee, pomelo, bergamot, subtle hints of freesia & orange flower</i>		60
Mirabeau La Reserve, 2020, Côtes De Provence, France <i>beautiful acidity across the palate and a slightly smoky finish with notes of dried apricot</i>		90

COCKTAILS

Espresso Martini | 15.5
Kettle One vodka, Tia Maria, Coffee, Vanilla syrup

Negroni | 14
Tanqueray gin, Belsazar red vermouth, Campari

Pornstar Martini | 15.5
Ketel one vodka, passionfruit liqueur, passionfruit juice, passionfruit purée, prosecco

BEER & CIDER

Peroni	7
Peroni (Gluten Free)	7
Peroni (Alcohol Free)	7
Asahi	7
London Meantime Pale Ale	7
Big Drop Citra IPA 0.5% 72 kcal	7
Aspall Draught Cider	7

RED

	175ML	BOTTLE
Cuvee Jean-Paul Rouge, 2021, Gascogne, France <i>ripe red summer berries, plums & damsons</i>	8	30
Cuvee 11 Merlot, 2022, Languedoc, France <i>smooth, notes of blueberries & a persistent finish</i>	10	36
Old Bush Vine Grenache, Yalumba, 2016, Barossa, Australia <i>red & blue fruits, powdery tannins</i>	11	42
Cabernet Sauvignon 'Man with Ax', 2022, California, U.S.A <i>ripe blackcurrant and wild berry fruit on the nose, sweet vanilla oak</i>		43
Malbec, Deande, 2022, Mendoza, Argentina <i>ripe berries & spice, weighty with soft & gentle tannins</i>	14	52
Pinot Noir, Cave de Turckheim, 2022, Alsace France <i>red plum compote and an earthy, bracken-like quality</i>		55

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.