



## BLUEBIRD STARTERS

### FOR THE TABLE

Rosemary Focaccia (v)	5
Arbequina Oil	
Nocellara Olives (vg)	7
Padron Peppers (vg)	10
Arbequina Oil	
Cornflake Crispy Chicken	15
Marinated Chicken Breast, Sriracha Mayo, Toasted Sesame	

### SALADS

Crispy Duck Salad	25
Kohlrabi, Bok Choy, Mint, Coriander, Nam Jim Dressing, Carrot, Roasted Pine Nuts	
Bluebird Chopped Salad	15
Kale, Fennel, Radish & Radicchio, Toasted Seeds	
Carrot, Orange & Ginger Dressing	
Caesar Salad	15
Romaine Lettuce, Aged Parmesan, Sourdough Croutons, Anchovy	
Add Grilled Herb Chicken Breast +7	
Add Grilled Loch Var Salmon Fillet +15	

### SIDES

New Potatoes (vg)	7
Gem Leaf Salad	7
Tomato Salad (vg)	7
French Fries (vg)	7

Cauliflower & Aged Cheddar  
Veloute (v) 15  
Half Toasted Sourdough Croutons

Steak Tartare 20  
Slow Cooked Egg Yolk, Crispy Potato, Creme Fraiche, Parmesan Cheese



Burrata (v) 15  
Tomato on Toast, Early Harvest Olive Oil and Balsamic

Seared Yellow-Fin Tuna 25  
Romaine Lettuce, Soft Boiled Egg, Green Beans, Olives, Vine Cherry Tomatoes, Dijon Dressing

### MAINS

Flat Iron Steak 25  
220g 21 Days House Dry Aged Grass-fed

Corn-fed Half Chicken 25  
Rocket Salad and Lemon Juice

Miso Marinated Loch Duart Salmon 30  
Soy & Lemongrass Master Stock, Edamame, Carrot, Shimeji Mushrooms

Fresh Potato Gnocchi with Burrata (v) 30  
Wild Broccoli, Roast Garlic, Chilli & Lemon Butter Sauce, Toasted Parmesan Breadcrumbs

12 oz Ribeye Steak 45  
42-day Dry Aged Grass-fed Beef, Roasted Bone Marrow

Roast Cauliflower Curry (vg) 25  
Fragrant Basmati Rice, Pickled Mango Chutney, Grilled Flat Bread

### TO SHARE

Chateaubriand 400g (for 2) 50 pp  
21 day Salt Aged Beef

Porterhouse Steak 1kg on bone (for 2) 65 pp  
40-day Salt Aged Fillet on the Bone



### CITY CLASSICS

City Club Sandwich	25
Herb Chicken, Cos Lettuce, Maple Bacon, Egg Mayo, Avocado, Tomato, Chips	
Battered Haddock	25
Chips, Mushy Peas and Tartare	
Double Cheeseburger	25
Two Beef Patties, Aged Cheddar Cheese, Shredded Iceberg, House Sauce, Crispy Shallots, Chips	

### CITY ROAST

SATURDAYS & SUNDAYS ALL DAY

Corn-Fed Free-Range Chicken	25
21-Day Dry-Aged Pork Ribeye	25
28-Day Dry-Aged Whole Ribeye	35
Carné a Trois	30
Featuring all three of our meats	

All our roasts are served with Duck Fat Roast Potatoes, Cauliflower Cheese, and Yorkshire Puddings, a variety of vegetables and Marmite & Bone Marrow Gravy.

### SAUCES

Red Wine Sauce	3
Béarnaise	3
Peppercorn	3