

FOR THE TABLE	
Rosemary Focaccia arbequina oil	7
Nocellara Olives (vg)	6
SEAFOOD	
Spicy Salmon Maki avocado, shiso & Japanese mayo	14
Crab California Roll tempura crunch, tobiko, togarashi spice	18
Spicy Salmon Tartare chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton	16
BLUEBIRD CLASSICS	
Crispy Duck Salad (h) kohlraabi, bokchoy, mint, nam jim dressing, roasted peanuts	20
Railway Mutton Curry (h) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	29
Pumpkin, Spinach & Chickpea Masala (v) fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	26
Bluebird Cheese & Bacon Burger bun, shredded iceberg, maple bacon, American cheese, house sauce & béarnaise	19
City Club Sandwich herb chicken, cos lettuce, maple bacon, egg mayo, avocado, tomato	18
Fish & Chips haddock, pea puree & tartare sauce	24
Bluebird Caesar Salad cos lettuce, aged Parmesan, sourdough croutons add grilled herb chicken breast +7 add grilled Loch Var salmon fillet +15	15



STARTERS		MAINS	
Bluebird Chopped Salad (vg) kale, fennel, radish& radicchio, toasted seeds, carrot, orange & ginger dressing add grilled herb chicken breast +7 add grilled Loch Var salmon fillet +15	12	Roast Heritage Carrot (vg) chickpea & tahini dressing, pine nuts brittle, dill & shiso oil	18
Steak Tartare slow cooked egg yolk, crispy potato, crème fraiche, Parmesan cheese	18	Dry Aged Old Spot Pork Chop apple ketchup, pommery mustard sauce	29
Chilled Carrot & Coconut Velouté (vg) grapefruit, olives, hazelnut lemon	14	Baked Hake Mornay confit baby tomatoes, green olive & Parmesan breadcrumbs	34
Burrata (v) tomato on toast, early harvest olive oil and balsamic	16	Fresh Potato Gnocchi with Burrata (v) wild broccoli, roast garlic, chilli & lemon butter sauce toasted Parmesan breadcrumbs	26
SEASONAL STARTERS		SEASONAL MAINS	
Seared Beef Sirloin (h) truffle citrus soy, seaweed salad, artichoke crisps	18	Grilled Baby Chicken girolles mushrooms & sweetcorn, roast chicken jus	30
Scottish Smoked Salmon sour cream, baguette bread & butter	18	Beef Cheek & Oxtail Pie Cumberland sauce	32
SUNDAY ROAST FROM 12PM			
All served with Yorkshire pudding, roasties, seasonal vegetables & gravy			
Dry Aged Hereford Rolled Rib of Beef (h) horseradish	34	Herb Roast Chicken(h) with stuffing	28
Gloucester Old Spot Pork Chop apple sauce	28	Vegetarian Roast cauliflower cheese, vegetarian gravy	28

GRILL	
Steak & Chips sauce au poivre, skinny fries & salad	34
12 oz Ribeye Steak 42-day dry aged grass-fed beef, roasted bone marrow stuffed mushroom	42
28 oz Cote de Boeuf (for two) rib on the bone, fries, peppercorn sauce	45pp
21 oz Chateaubriand (for two) 21-day salt aged beef, truffle mash potatoes & bordelaise sauce	50pp
35 oz Porterhouse Steak (for two) 40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce	60pp
SIDES	
Fries (vg)	7
Spinach “Carbonara” smoked bacon, Parmesan and egg yolk	8
Gem Leaf Salad (vg) baby gem, croutons, Champagne vinegar dressing	8
Grilled Hispi Cabbage caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs	8
Truffle Mash Potatoes (v) black truffle & 36-month aged Parmesan	9
SAUCES	
Grain Mustard, Peppercorn, Bordelaise, Béarnaise	4
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