

FOR THE TABLE	
Rosemary Focaccia	7
arbequina oil	
Nocellara Olives (vg)	6
SEAFOOD	
Spicy Salmon Maki	16
avocado, shiso & Japanese mayo	
Crab California Roll	18
tempura crunch, tobiko, togarashi spice	
Spicy Salmon Tartare	16
chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton	
BLUEBIRD CLASSICS	
Crispy Duck Salad (h)	20
kohlrabi, bokchoy, mint, nam jim dressing, roasted peanuts	
Railway Mutton Curry (h)	29
fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	
Pumpkin, Spinach & Chickpea Masala (v)	26
fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread	
Bluebird Cheese & Bacon Burger	19
bun, shredded iceberg, maple bacon, American cheese, house sauce & béarnaise	
City Club Sandwich	19
herb chicken, cos lettuce, maple bacon, egg mayo, avocado, tomato	
Fish & Chips	24
haddock, pea puree & tartare sauce	
Bluebird Caesar Salad	15
cos lettuce, aged Parmesan, sourdough croutons add grilled herb chicken breast +8 add grilled Loch Var salmon fillet +15	



STARTERS		MAINS	
Bluebird Chopped Salad (vg)	13	Wild Mushroom, Artichoke & Lentil Ragu (vg)	22
kale, fennel, radish& radicchio, toasted seeds, carrot, orange & ginger dressing		truffled potatoes & winter vegetable chips	
add grilled herb chicken breast +7			
add grilled Loch Var salmon fillet +15			
Steak Tartare	18	Dry Aged Old Spot Pork Chop	30
slow cooked egg yolk, crispy potato, crème fraîche, Parmesan cheese		apple ketchup, pommery mustard sauce	
Leek & Potato Soup (v)	14	Baked Hake Mornay	34
cheese & leek toast, baby gherkin		confit baby tomatoes, green olive & Parmesan breadcrumbs	
Burrata (v)	16	Spaghetti (vg)	22
tomato on toast, early harvest olive oil and balsamic		Cime di Rapa, chilli, garlic, lemon & olive oil	
SEASONAL STARTERS		SEASONAL MAINS	
Rose English Veal, Tuna & Quail	19	Beef Cheek & Oxtail Pie	32
Quails egg, tuna sauce & sourdough		Cumberland sauce	
Scottish Smoked Salmon	18	Herb Fed Brick Pressed Chicken	32
sour cream, baguette bread & butter		Chanterelles, cauliflower, potato & chicken gravy	
SUNDAY ROAST			
FROM 12PM			
All served with Yorkshire pudding, roasties, seasonal vegetables & gravy			
Dry Aged Hereford Rolled Rib of Beef (h)		Herb Roast Chicken(h)	
horseradish		with stuffing	
35		28	
Gloucester Old Spot Pork Chop		Vegetarian Roast	
apple sauce		cauliflower cheese, vegetarian gravy	
30		28	

GRILL	
Steak & Chips	35
sauce au poivre, skinny fries & salad	
12 oz Ribeye Steak	44
42-day dry aged grass-fed beef, roasted bone marrow stuffed mushroom	
28 oz Cote de Boeuf (for two)	48pp
rib on the bone, fries, peppercorn sauce	
21 oz Chateaubriand (for two)	55pp
21-day salt aged beef, truffle mash potatoes & bordelaise sauce	
35 oz Porterhouse Steak (for two)	65pp
40-day salt aged fillet & sirloin on the bone, fries, gem leaf salad, peppercorn sauce	
SIDES	
Fries (vg)	7
Spinach “Carbonara”	8
smoked bacon, Parmesan and egg yolk	
Gem Leaf Salad (vg)	8
baby gem, croutons, Champagne vinegar dressing	
Grilled Hispi Cabbage	8
caesar dressing, red chilli, crispy onions & Parmesan breadcrumbs	
Truffle Mash Potatoes (v)	9
black truffle & 36-month aged Parmesan	
SAUCES	
Grain Mustard, Peppercorn, Bordelaise, Béarnaise	4
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