



CLASSIC MENU

3 COURSES FOR £60

STARTERS

Leak, Peas & Potato Soup (v) (gf)

served chilled

Spicy Salmon Tartare

chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton

Bluebird Chopped Salad (vg) (gf)

kale, fennel, radish & radicchio, toasted seeds carrot, orange & ginger dressing

MAINS

All mains are served with new potatoes and spring greens (v) (gf)

Miso Loch Duart Salmon

soy & lemongrass broth, edamame & bok choy

Garlic & Herb Roasted Chicken Breast (gf)

truffle mash & chicken butter sauce

Wild Mushroom, Artichoke & Lentil Ragu (vg) (gf)

truffled potatoes & vegetable chips

DESSERTS

White Chocolate & Vanilla Cheesecake (v)

ginger biscuit, berry compote

Warm Chocolate Cake (v)

vanilla ice cream

Marinated Pineapple Carpaccio (vg) (gf)

finger lime & chilli syrup, vegan coconut sorbet, mango compote



DISCOVER MORE

@BLUEBIRDRESTAURANTS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request | (gf) - Gluten free

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 14.5% service charge will be added to your final bill. A 15% service charge applies to exclusive hire.