



SIGNATURE MENU

3 COURSES FOR £80

STARTERS

Burrata (v) (gf on request)

tomato on toast, early harvest olive oil and balsamic

Serrano Ham (gf on request)

celeriac remoulade, caperberries & croutons

Steak Tartare

egg yolk, bone marrow, 'Bloody Mary' dressing

Scottish Smoked Salmon (gf on request)

sour cream, capers, brown bread & butter

MAINS

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

Grilled Sea Trout (gf)

buttered Jersey Royals, horseradish sauce

Dry Aged Old Spot Pork Chop (gf)

apple ketchup, Pommery mustard sauce

Aged Beef Ribeye (gf)

42-day dry aged grass-fed, served with peppercorn sauce

Truffle & Ricotta Gnocchi (v)

wild broccoli, roast garlic, chilli, lemon butter sauce & toasted parmesan breadcrumbs

DESSERTS

Vanilla Crème Brûlée (v) (gf)

strawberry & mint salad

Warm Chocolate Cake (v)

vanilla ice cream

British Cheese Board (gf on request)

grapes celery, quince membrillo & crackers

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.