

BLUEBIRD

LONDON



PRE/POST THEATRE MENU

Executive Chef Nicolas Houibert

2 COURSES - \$40

3 COURSES - \$45

AVAILABLE DAILY FROM 5:30 - 6:30PM & 9:45 - 10:45PM

APPETIZER

Butternut squash soup

kabocha sour cream, pumpkin seeds, chive

Kale & golden beet salad

goat cheese, radicchio, toasted hazelnuts,
seeds, citrus vinaigrette

Fluke crudo

avocado, avocado wasabi, red radish & jalapeños

Wild mushrooms

Seasonal mushrooms, tarragon, roasted brioche

ENTRÉE

Cornish chicken pie

leek, mushroom, cream & tarragon, market greens

Mushroom & Fregola

butternut squash, broccoli rabe, grilled scallions

Grilled North Atlantic Cod

broccoli rabe, sauce vierge

Steak & chips

Creekstone flat iron, 7oz, sauce béarnaise

DESSERT

Sticky toffee pudding

butterscotch sauce, pepper ice cream

Orange marmalade Bakewell tart

yogurt sorbet

Pineapple Carpaccio

passion fruit, roast coconut, lime, coconut sorbet

Mrs Kirkhams Lancashire cheese

warm Eccles cake

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness. Please contact your waiter if you require any information regarding allergies or intolerances.
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