

JUICES & SMOOTHIES

Super Berry – 8

Autumn berries, orange, yogurt, almond milk & honey

Cold pressed Orange Juice – 6

Cold pressed Ruby Grapefruit – 6

Bluebird Lemonade – 6

SALADS

Kale & golden beets – 16

radicchio, toasted hazelnuts, seeds, citrus vinaigrette

Lobster Cobb – 24

romaine, cucumber, cottage cheese, bacon, Parmesan, tarragon & sour cream dressing

Chelsea Caesar – 21

roast chicken, romaine, house made croutons, anchovy, Parmesan

Chicory, Stilton & walnut - 19

blue cheese dressing

SANDWICHES

Cheeseburger – 21

Montgomery cheddar, gem lettuce, red onion, pickle,

add bacon/fried egg – 3

H. Forman & Son 'London Cure'

smoked salmon – 21

avocado, horseradish, sour cream, shiso cress

Maine lobster roll – 25

prawn, lobster dressing, tarragon, celery, brioche

SAMPLE MENU

BLUEBIRD
LONDON



Executive Chef Nicolas Houlbert

HEALTHY

Seasonal fruit plate – 14

red berries, melon, banana, passion fruit
add Greek yogurt – 3

Homemade granola – 12

toasted pepitas, dried berries, almonds, Greek yoghurt, raspberries

Bluebird breakfast bowl – 16

Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries, bee pollen

BREAKFAST

English breakfast – 24

2 eggs - as you wish, Hickory cured bacon, Cumberland pork sausage, black pudding, grilled tomatoes, mushrooms, baked beans, Farmhouse toast

Waffles – 20

chantilly cream & red berries, maple syrup

Breakfast sandwich – 14

fried egg, bacon, cheddar, brioche, Isle of Wight chili jam

Two eggs any style – 18

poached, fried or scrambled, grilled sourdough, bacon or sausage

APPETIZERS

Fluke crudo – 18

avocado, yuzu, jalapeños, red radish

Long Island burrata – 18

rucola, olive tapenade, grilled foccacia

Creekstone steak tartare – 21

spiced ketchup, capers, egg, potato crisps

Ahi tuna poke – 18

quinoa, avocado, sprouts, sesame, miso, cilantro

ENTREES

Avocado Toast – 15

farmhouse toast, extra virgin olive oil
add 2 poached or fried eggs - 6

Fish & chips – 27

minted English peas, tartar sauce

Black truffle tagliatelle – 36

sunchokes, parmesan, fresh shaved winter truffle

Foie Gras & globe artichoke-34

fine green beans, crimini mushrooms, truffle dressing

Steak, egg & chips – 32

Creekstone Ranch 7oz flat iron, triple cooked chips, fried egg

Roasted Turbot Chop – 44

roasted tomato vinaigrette

BENEDICTS

Benedict – 19

poached eggs, smoked ham, English muffin, hollandaise

Florentine – 19

poached eggs, sautéed spinach, English muffin, hollandaise

Royale – 21

poached eggs, H. Forman & Son 'London Cure' smoked salmon, English muffin, hollandaise

BOOZE

Bloody Mary – 15

house made mix

Mimosa – 14

cold pressed OJ, bubbles

Bellini – 14

peach purée, bubbles

SIDES

\$8

Hickory cured bacon

Cumberland sausage

Grilled tomatoes

Chicory, Stilton, walnut salad

Beefsteak tomato & onion salad

Triple cooked chips

Broccoli rabe

\$12

Brussel sprouts & bacon

Dauphinoise potatoes

\$14

Triple cooked chips

truffle & parmesan

\$18

Lobster mac n cheese