

BLUEBIRD

LONDON



Executive Chef Nicolas Houlbert

SNACKS

Smoked almonds – 6

Greek olives – 7

Crudités – 9

heirloom vegetables,
whipped goats' cheese

Cheese straws – 8

Montgomery cheddar,
puff pastry

Gin & beetroot cured salmon – 12

dill, mustard, cucumber

SHELLFISH

East coast oysters – 21 / 39

½ dozen / dozen
cabernet sauvignon vinegar &
shallot mignonette,
rice vinegar &
cucumber ginger mignonetteLobster & shrimp
cocktail - 24little gem, shellfish sauce,
cucumber, shiso cressBLUEBIRD
CLASSICS

Cornish chicken pie – 26

porcini mushrooms, puff pastry

Fish & chips – 27

minted English peas,
tartar sauce

Monkfish & shrimp curry – 33

Fenugreek, basmati rice,
paratha, mango chutney

APPETIZERS

Kale & golden beets – 14

radicchio, toasted hazelnuts, seeds,
citrus vinaigrette

Dressed crab – 16

pickled fennel, trout roe,
lemon, rye toast

Ahi tuna poke – 18

quinoa, avocado, sprouts,
sesame, miso, cilantro

Farmhouse pork terrine – 22

pastry crust, piccalilli, watercress

Butternut squash soup – 14

toasted pumpkin seeds, sour cream,

H. Forman & Son 'London Cure'
smoked salmon – 22

capers, egg, shallot, sour cream

Creekstone steak tartare – 21

spiced ketchup, capers, egg yolk,
potato crisps

Foie Gras & globe artichoke-34

fine green beans, crimini mushrooms,
truffle dressing

Lobster bisque - 18

diced lobster, fresh tarragon, brandy

Long Island burrata – 18

rucola, olive tapenade,
grilled foccacia

Fluke crudo – 18

avocado, yuzu,
jalapeños, red radish

Crispy shrimp – 16

jalapeño aioli

GRILL

All our prime Black Angus beef is sourced from Creekstone Farms

New York Striploin – 58

au poivre

Cheeseburger – 21

Montgomery cheddar, gem lettuce,
red onion, house sauce, pickle,
triple cooked chips
add bacon - 3

Grilled lobster thermidor -38

spinach, mushrooms, cheese
mustard glaze

ENTREES

Black truffle tagliatelle – 36

sunchokes, parmesan,
fresh shaved winter truffle

Mushroom & fregola – 21

butternut squash, broccoli rabe,
grilled scallions

Roasted turbot chop – 44

roasted tomato vinaigrette

Twice baked
Comte cheese soufflé – 26Montgomery cheese sauce,
fresh truffle

Roasted Atlantic cod – 28

little neck clams, creamed potatoes,
lemon, capers

Venison tournedos – 49

parsnip puree, glazed red cabbage,
cranberry & tamarind sauceWHOLE ROASTS
TO SHARE

Aylesbury Duck – 98

for two

honey glazed with spiced gravy

Beef Wellington – 95

for two

Creekstone Black Angus Tenderloin,
mushroom duxelle,
truffle Madeira sauce

Cote de boeuf – 110

for two

Creekstone Black Angus 25oz,
35 day dry aged

SAUCES

Green peppercorn – 4

Béarnaise – 4

Roast Tomato – 4

Garlic & herb butter – 4

Black truffle madeira – 8

SIDES

\$8

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