

— SNACK —

Crudités – 9

heirloom vegetables, goat's cheese

Cheese straws – 8

montgomery cheddar, puff pastry

Crispy shrimp – 16

jalapeño aioli

Gin & beetroot cured salmon – 12

dill, mustard, cucumber

SANDWICHES & TARTINES

Served with triple cooked fries

Coronation Chicken – 19

roast chicken, baby gem, apricots, curry mayonnaise

H. Forman & Son 'London Cure' smoked salmon – 21

avocado, horseradish, sour cream, shiso cress

Maine lobster roll – 25

prawn, lobster dressing, tarragon, celery, brioche

BLUEBIRD 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

SAMPLE MENU

BLUEBIRD

LONDON



Executive Chef Nicolas Houibert

— APPETIZERS —

Farmhouse pork terrine – 22

pastry crust, piccalilli, watercress

Dressed crab – 16

pickled fennel, trout roe, lemon, rye toast

Fluke crudo – 18

avocado, yuzu, jalapeños & red radish

Lobster bisque - 18

diced lobster, fresh tarragon, brandy

Butternut squash soup – 14

kabocha, sour cream, toasted pumpkin seed, chive

Long Island burrata – 18

rucola, olive tapenade, grilled foccacia

— SALADS —

Kale, golden beets & seeds – 16

radicchio, toasted hazelnut, citrus vinaigrette
add chicken - 6

Lobster Cobb – 24

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

Foie Gras & globe artichoke-34

fine green beans, crimini mushrooms, truffle dressing

Ahi tuna poke – 18

quinoa, avocado, sprouts, sesame, miso, cilantro

Chicken Caesar – 21

romaine, house made croutons, anchovy, Parmesan

Chicory, Stilton & walnut -19

blue cheese dressing

— GRILLS —

All our prime Black Angus beef is sourced from Creekstone Farms

Steak & chips – 32

flat iron, 7oz, triple cooked fries

Cheeseburger – 21

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

New York Striploin – 58

steak au poivre

— ENTREES —

Creekstone steak tartare – 30

spiced ketchup, capers, egg, triple cooked chips

Twice baked Comte cheese soufflé – 26

Montgomery cheese sauce, fresh truffle

Black truffle tagliatelle – 36

sunchokes, parmesan, fresh shaved winter truffle

Grilled lobster thermidor - 38

spinach, mushrooms, cheese mustard glaze

Mushroom & fregola – 21

butternut squash, broccoli rabe, grilled scallions

Roasted Turbot Chop – 44

roasted tomato vinaigrette

— SHELLFISH —

East coast oysters – 21 / 39

½ dozen / dozen
cabernet sauvignon vinegar & shallot mignonette, cucumber
rice vinegar & ginger mignonette

Lobster & shrimp cocktail - 24

little gem, cucumber, shellfish sauce, shiso cress

— SAUCES —

Green peppercorn – 4

Béarnaise – 4

Roasted 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