

SHELLFISH

**East coast oysters – 23 / 41**

½ dozen / dozen

cabernet sauvignon vinegar & shallot mignonette, lemon

**Shellfish cocktail – 25**

little gem, lobster claw, prawns, cucumber, celery, mustard cress

CLASSICS

**Fish & chips – 27**

haddock, crushed minted peas, tartar sauce

**Monkfish & shrimp curry – 34**

fenugreek, basmati rice, paratha, mango chutney

**Cornish chicken pie – 27**

Forest mushrooms, leeks, Tarragon

**Cheeseburger – 23**

Montgomery cheddar, bacon, house sauce, pickle, chips

CHELSEA BUN

**Bluebird Chelsea – 4.5**

Sultana, cinnamon, pearl sugar

**Chocolate Orange – 4.5**

chocolate, hazelnut, orange zest,

**Sour Cherry Almond – 4.5**

almond, sour cherries, red chili,

STARTERS

**Scallop ceviche – 24**

yuzu, wakame, cilantro, sesame, lotus root, pickled radish

**Onion & truffle soup – 18**

'perigord' black truffle

**Dressed Jonah crab – 19**

creme fraiche, dill, avocado, trout roe, toast

**Foie gras & chicken terrine – 27**

sauternes jelly, toasted brioche

**H. Foreman & Sons 'London Cure'**

**smoked salmon – 25**

capers, egg, shallot, sour cream

**Hand-cut steak tartare – 23**

spiced tomato, piquillo pepper, caper, egg yolk, rye

MAINS

**North Atlantic cod – 31**

cauliflower, shellfish velouté, oyster leaf

**Hudson Valley duck leg – 32**

swiss chard, quince, walnut, pomegranate

**Salt baked celeriac – 28**

broccoli rabe, king oyster mushroom, parsley, capers

**Braised Duroc pork shoulder – 35**

celeriac, pickled mustard seed, sauce charcuterie

**Nduja crusted Ahi tuna – 36**

grilled scallion, salsa verde

**Lobster spaghetti – 34**

tomatoes, chili, green onion, parsley

**Roast Chicken – 34**

half  
Zimmerman Family Farm (PA)  
roast fingerling potato, shallot

**Hangar steak – 32**

chimichurri, celeriac

BRUNCH

**English breakfast – 24**

two fried eggs, hickory cured bacon, Cumberland pork sausage, black pudding, tomatoes, mushrooms, baked beans, farmhouse toast

**Benedict – 19**

poached eggs, smoked ham,

**Florentine – 19**

poached eggs, sautéed spinach,

**Royale – 21**

poached eggs, smoked salmon

**Avocado Toast – 19**

crushed avocado, poached eggs, chili oil

**Bluebird breakfast bowl – 16**

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

SALADS

**Nova Scotia Lobster Cobb – 29**

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

**Zucchini & baby kale – 23**

dried cranberry, almond, poached chicken, honey mustard & lemon dressing

**Chicory & stilton – 18**

castelfranco radicchio, walnut, blood orange

**Brooklyn burrata – 19**

bosc pear, hazelnut, black truffle

SIDES

Hickory cured bacon – 8

Cumberland sausage – 8

Triple cooked chips – 8

Broccoli Rabe – 8

Butterleaf & hazelnut salad – 10

Brussel sprouts – 12

Macaroni & cheese – 14

Truffle chips – 14