

BLUEBIRD

LONDON

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

SAUCES

Green peppercorn – 5

Bearnaise – 4

Garlic & tarragon – 5

Aioli – 3

Charcuterie – 6

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

Slow cooked beef short rib – 42

creamed potato, togarashi spice

Braised Duroc pork shoulder – 35

celeriac, pickled mustard seed, sauce charcuterie

Salt baked celeriac – 28

broccoli rabe, king oyster mushroom, parsley, capers

Lobster spaghetti – 34

tomatoes, chili, green onion, parsley

Black truffle tagliatelle – 38

sunchokes, parmesan

Nduja crusted Ahi tuna – 36

grilled scallion, salsa verde

Venison tenderloin – 49

smoked parsnip, braised red cabbage, salted apple

GRILLS & SHARE

Whole roasted chicken – 68

for two

Zimmerman family farm, roasted fingerling, shallot

Beef Wellington – 98

for two

USDA choice tenderloin, mushrooms, truffle & red wine sauce

Cote de boeuf – 125

for two

40-day dry aged rib eye, chips, butter leaf & hazelnut salad

New York Striploin – 59

35-day dry aged, creekstone ranch black Angus

Grilled turbot – 44

roasted chicken butter sauce, spring onion, pickled mushrooms

Hangar steak – 32

chimichurri, celeriac

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

Triple cooked chips – 8

Broccoli Rabe – 8

Butterleaf & hazelnut salad – 10

Brussel sprouts – 12

Roast pumpkin – 12

Macaroni & cheese – 14

Truffle chips – 14