



PRE-THEATRE

Two Course	45.
Three Course	52.

FIRST COURSE

choice of

King Crab Risotto with grapefruit, shrimp and uni

Lioni Burrata with broad bean, black garlic and lemon

SECOND COURSE

choice of

Atlantic Cod with coco bean, green olive and violet artichoke

Gnocchi Parisienne with maitake mushroom and pickled cauliflower

THIRD COURSE

Choice of

Citrus Eton Mess with lime curd, winter citrus and chantilly cream

Sticky Toffee Pudding with butterscotch and vanilla ice cream



PRE-THEATRE

Two Course	45.
Three Course	52.

FIRST COURSE

choice of

King Crab Risotto with grapefruit, shrimp and uni

Lioni Burrata with broad bean, black garlic and lemon

SECOND COURSE

choice of

Atlantic Cod with coco bean, green olive and violet artichoke

Gnocchi Parisienne with maitake mushroom and pickled cauliflower

THIRD COURSE

choice of

Citrus Eton Mess with lime curd, winter citrus and chantilly cream

Sticky Toffee Pudding with butterscotch and vanilla ice cream

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness. Please contact your waiter if you require any information regarding allergies or intolerances.

Facebook/Twitter/Instagram: @bluebirdlondon_nyc

Warning: consuming raw or undercooked meats, eggs, poultry, or seafood may increase your risk of foodborne illness. Please contact your waiter if you require any information regarding allergies or intolerances.

Facebook/Twitter/Instagram: @bluebirdlondon_nyc