

BLUEBIRD

C H E L S E A



brunch drinks

espresso martini	11.50
vanilla vodka, frangelico, kahlua, vanilla syrup, one shot of espresso	
english garden	12.00
gordon's crisp cucumber gin, pimm's, somerset brandy, blueberry liqueur, fresh strawberries, cucumber ribbons, rosemary, basil, topped with sparkling wine	
bucks fizz	13.95
orange curaçao liqueur, topped with moët & chandon champagne	
tiffany rose	13.95
rose petal vodka, muddled and shaken with fresh strawberries, lime, sugar cane syrup, topped with moët & chandon champagne	

bottles

	magnum	bottle
champagne		
moët & chandon brut	149.00	69.00
pol roger brut reserve		72.00
nv laurent perrier rosé	210.00	110.00
vodka		
belvedere pure		147.00
sipsmith		147.00
konik's tail		182.00
<i>served with selection of mixers</i>		

bloody mary trolley

'make your own and get trollied'

bloody shame	7.00
tomato juice, homemade spice mix, worcester sauce, tabasco, honey, black pepper, fresh celery	
bloody mary	11.50
vodka, tomato juice, homemade spice mix, worcester sauce, tabasco, honey, black pepper, fresh celery	

small plates

arancini	7.00
parmesan, mozzarella, herbs	
salt and pepper squid	7.50
chilli, lime	
butter lettuce	9.50
avocado, jalapeño, cherry tomatoes	
puglian burrata	12.70
sicilian tomatoes, basil	
smoked salmon	14.00
caviar, crème fraiche, rye bread	

plates

smoked chicken quesadilla	9.50
avocado, salsa and coriander	
bluebirds big dog	9.50
smoked pork, bacon, cheese, white onion, mustard	
#bluebirdburger	9.50
short rib and chuck, monterey jack, iceberg, chips	
fish & chips	9.50
beer batter, chips, tartare sauce	
roast beef	20.00
roast potatoes, spring greens, swede mash, yorkshire pudding	

lobster

lobster half/ whole	17.50/35.00
watercress, mayonnaise, lemon	
mac 'n' cheese	16.50
aged cheddar, toasted breadcrumbs	
lobster torpedo roll	17.00
brioche roll, celery, mayonnaise	
benedict	19.50
brioche muffin, hollandaise, poached eggs	
the 'balt'	22.50
bacon, avocado, lobster, tomato, fries	

sweets

pastry basket	2.00 each
croissant, pain au chocolat, pain au raisin	
fresh fruit salad	6.50
seasonal fruits	
yoghurt & granola	6.50
organic yoghurt, seasonal berries, granola	
doughnuts	7.50
lemon curd and toasted marshmallow fluff	
diy eton mess	6.50 pp
fresh berries, cream, meringue <i>to be ordered for the whole table</i>	

sides

french fries	3.75
mac 'n' cheese	4.00
dressed leaves	4.00
steamed broccoli	4.00
rosemary polenta chips	4.00
buttered spinach	4.25

eggs

egg white omelette	8.50
spinach and goats cheese	
eggs benedict	9.00
ham, brioche muffin	
scrambled	10.50
smoked salmon, brioche	
truffled eggs	13.50
scrambled eggs, spring truffle, brioche	
sw3 eggs	15.00
asparagus, dorset crab, truffle hollandaise, poached eggs	