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S H E E R L U X E

SL REVIEWS: THE BLUEBIRD

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♥ SAVE TO MY FAVOURITES



Having recently undergone a rather extravagant transformation, iconic Chelsea hangout, The Bluebird, has reopened its doors on the Kings Road with a glamorous, luxe new look. Boasting an eclectic, industrial-style interior, a fabulous new chef and a contemporary European menu to boot, we paid a visit to Chelsea's newly renovated, swanky dining hotspot, to see what the fuss was about...

The vibe: The slick new interior, designed by the famed Sagrada, features freshly painted deep red steelwork wrapped in climbing plants, wild grasses and herbs, whilst vibrant Celia Birtwell fabrics offset the quirky furniture, chic artwork and gorgeous ombré paintwork. There's a large central marble-topped bar made from stacked stainless steel, and features kooky mini petrol pumps. The perfect pitstop for a few old fashioned and aged Negroni cocktails.

Who'll be there: With intimate tables, Bluebird is a must for date night, but if you're after a boozy brunch or supper, the luxe leather banquettes in the middle of the restaurant provide the perfect spot for girlie catch-ups. Look out for SW London socialites and the Made in Chelsea cast propping up the bar.

And the food? A man familiar with classic French cooking techniques, Head Chef Liam Smith-Laing's innovative new menu is full of big, bold flavours. Deeply rooted in European traditions, the new menu features a heady mix of sumptuous sharing plates and showstopping mains. Feast on mouthwatering morsels including the likes of Queen scallops with apple and chorizo in crispy breadcrumbs, Fried baby squid and Crispy tiger prawns. For mains, the Gnocchi with N'duja, fontine and the Roast baby chicken with tarragon and lemon are guaranteed not to disappoint.

Save room for: The profiteroles slathered in salted caramel and lashings of pistachio ice cream – incredibly naughty, but so delicious. The perfect dish to share between two.

What to drink: Head to the quirky marbled-topped cocktail bar for after-dinner digestives and a few cheeky cocktails. DJs spin on the decks on a Friday night so you can end your supper on a high with a bit of a boogie and a few espresso martinis.

We'll go back for: Downstairs, the restaurant holds a basement food store with a huge wine cellar that stocks over 750 different types of wine from all over the world. We'll be going back to stock up for the festive season...

