



## **Autumn Dinner Menu**

### **Nibbles**

#### **Mixed Olives**

3

#### **Spiced Mixed Nuts**

3

### **Starters**

#### **Beef Barbacoa Tacos**

Beef Barbacoa, Crumbled Feta, Avocado,  
Coriander, Pink Pickled Onion, Corn Tortilla

7

#### **Prawn Arancini**

Black Rice Arancini, King Prawn, Marscapone,  
Wholegrain Mustard Aioli

6.5

#### **Chicken Karaage *(n)***

Japanese Fried Chicken,  
Cold Sesame Noodles, Wasabi Mayo

7.5

#### **Fried Aubergine**

Goats Cheese, Treacle & Honey

6.5

#### **Salmon Gravlax**

Herbed Yoghurt, Compressed Melon,  
Treacle Soda Bread

7

#### **Celeriac & Leek Soup**

Spicy Croutons, Crispy Sage

5.5

#### **Roasted Beets *(n)***

Red & Golden Beets, Grilled Goats Cheese,  
Pecans, Honey Drizzle

7

#### **Katsu Pork Belly**

Panko Crusted Pork Belly, Katsu Curry Sauce,  
Charred Spring Onions, Crispy Kale

7.5

## Mains

### **Braised Beef Short Rib**

Crushed New Potato Salad, Green Beans,  
Red Wine Reduction

**21**

### **Duck Confit *(n)***

Boulangere Potato, Green Beans,  
Red Wine Reduction

**15**

### **Bluebirds Burger**

Brioche Bun, Bacon Jam, Mature Cheddar,  
Tomato Aioli, Lettuce, Tomato & Pickle, Fries

**14**

### **Pan Roasted Monk Fish**

Butter Beans with Pesto and Roasted Cherry  
Tomato, Crispy Kale, Tomato & Chorizo Sauce

**19**

### **Fried Chicken Burger**

Brioche Bun, Fried Chicken, House Slaw,  
Siracha Mayo, Pickle, Sweet Potato Fries

**14**

### **Pan Roasted Sea Bass *(n)***

Roasted Vegetable Caponata, Salsa Verde

**13**

### **Squash Gnocchi *(vegan)***

Potato Gnocchi, Oyster Mushrooms,  
Chestnuts, Roasted Squash, Salsa Verde

**13**

### **Lamb Ragu Tagliolini**

House Made Tagliolini, Lamb Ragu, Grilled  
Courgette, Parmesan Cream

**17**

### **Fillet Steak *7oz***

Potato Croquette, Charred Chicory Wedge  
Salad, Gorgonzola Dressing, Roasted Shallot,

Pan Jus

**26**

### **Slow Braised Lamb Shank**

Creamy Polenta, Cavalo Nero, Caramelized  
Figs, Balsamic & Red Wine Reduction

**18**

### **House Salad**

Baby Gem, Watercress, Cherry Tomato, Avocado, Bacon Bits, Grilled Goats Cheese, Dried  
Cranberry, Croutons, Buttermilk Ranch Dressing

**Straight - 11 / Grilled Chicken - 13**

**Grilled Salmon - 14**

## Sides

Proper Chips

**3**

Sweet Potato Fries

**3**

Avocado Gem Salad

**4**

Caponata *(n)*

**4**

Warm Crushed New Potato Salad

**4**

Charred Chicory Wedge Salad

**5**

*A discretionary & optional service charge of 12.5% will be added to your bill.*

*Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes*