



Dinner Menu

Starters

Roasted Beets *(n)*
Red & Golden Beets, Grilled
Goats Cheese, Pecans, Honey
Drizzle
7

Californian Fish Tacos
Beer Battered Cod, Red
Cabbage Slaw, Coriander,
Corn Tortilla, Lime Crema
8

Prawn Cocktail
King Prawns, Baby Gem,
Marie Rose Dressing,
Avocado, Parmesan Crisp
8.5

Asian BBQ Pork Belly
Kimchi Slaw, Sriracha Mayo,
Crispy Onion, Coriander,
Sweet & Spicy Korean BBQ
Sauce
7.5

Grilled Asparagus
Buratta, Sundried Tomato,
Honey, Herbed Yogurt
Dressing
7.5

Mains

Braised Beef Short Rib
Creme Fraiche Mash, Green
Beans,
Red Wine Reduction
23

Bluebird Beef Burger
House Made Patty, Brioche
Bun, American Cheese,
Tomato Aioli, Pink Pickled
Onions, Lettuce, Tomato,
Fries
14

Prawn Tagliolini
King Prawn, Asparagus,
House Made Tagliolini,
Cherry Tomato, Tomato
Sauce
16

Duck Confit
Roasted Vegetable Fregola,
Red Wine Reduction
18

Sea Bass
Warm New Potato & Green
Bean Salad, Salsa Verde
13

Thai Khao Soi
Egg Noodles, Red Coconut
Curry, Butternut Squash,
Tender Stem Broccoli, Spring
Onion, Coriander, Crispy
Onions
13
(vegan on request)

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 - 15**

Chicken Burger
Fried Buttermilk Chicken,
Brioche Bun, House Slaw,
Pickles, Sriracha Mayo, Sweet
Potato Fries
14

Sides

Skin on Fries - 4 Sweet Potato Fries - 4.5
Avocado, Cherry Tomato & Baby Gem Salad - 5

Wine List

Sparkling & Champagne

Prosecco, Corte Alta - *Italy*
Glass - 7 (125ml) Bottle - 28

Nicolas Courtin Brut Champagne - *Reims, France*,
Glass - 10 (125ml) Bottle - 45

Veuve Clicquot Yellow Label Brut - *Reims, France, NV*
60

White

Albariño, El Cante - *Rias Baixas, Spain*
Glass - 6.75 (175ml) Bottle - 26

Chardonnay, Bread & Butter - *California, USA*
Glass - 8.5 (175ml) Bottle - 31

Sauvignon Blanc, Fernlands - *Marlborough, New Zealand*
Glass - 6.5 (175ml) Bottle - 25

Palacio Del Camino Real White Rioja - *Spain*
28

Sancerre, Duc Armand - *Loire Valley, France*
39

Pouilly-Fuisse, Dom. Cordier - *Burgundy, France*
42

Rose

Terres de Berne - *Provence, France*
Glass - 9 (175ml) Bottle - 30

Red

Pinot Noir, Three Realms - *Romania*
Glass - 6 (175ml) Bottle - 21

Merlot, Terra Vega - *Chile*
25

Cabernet Sauvignon, Catena - *Mendoza, Argentina*
Bottle - 34

Rioja Reserva, Baron de Ebro - *Spain*
Glass - 9.5 (175ml) Bottle - 35

Primitivo, Oltre Passo - *Italy*
25

Malbec, Capillo de Baro - *Mendoza, Argentina*
Glass - 8 (175ml) Bottle - 29

Margaux, Segla - *Bordeaux, France - 2012*
60

Beers & Cider

Lager, Curious Brew - *England, 4.7%abv*
4.5

IPA, Brew Dog - *England, 5.6%abv*
4.5

Wit, Einstok White Ale - *Iceland, 5.2%abv*
5

Sollie Golden Delicious Apple Cider - *South Africa, 4.5%abv*
6

**** Full drinks list available upon request ****

*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*