



Spring Dinner Menu

Nibbles

Mixed Olives
3

Starters

Beef Barbacoa Tacos
Beef Shortrib Barbacoa, Crumbled Feta,
Avocado, Coriander, Pink Pickled Onion, Corn
Tortillas
7

Chicken Karaage (n)
Japanese Fried Chicken,
Cold Sesame Noodles, Wasabi Mayo
7.5

Cured Salmon
Horseradish Cream, Treacle Soda Bread
7

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

Grilled Octopus
Warm New Potato & Olive Salad,
Paprika Aioli
8.5

Fried Aubergine (n)
Goats Cheese, Treacle & Honey
6.5

Spring Asparagus
Fried Polenta Scraps, Black Olive Tapenade,
Gorgonzola Hollandaise
6.5

Soup of The Day
Selection Varies
6

Mains

Braised Beef Short Rib

Colcannon, Glazed Spring Vegetables,
Red Wine Reduction

21

Confit Duck

Boulangere Potato, Green Beans,
Red Wine Reduction

19

Bluebirds Burger

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

14

Poached Sea Trout

Roasted Jersey Royals, Charred Asparagus,
Beetroot Puree, Salsa Verde

17

Fried Chicken Burger

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

14

Tuscan Sausage Parpadelle

House Made Parpadelle, Fennel Pork Sausage
Ragu, Burrata

16

Aubergine Coconut Curry *(vegan)*

Chickpeas, Roasted Aubergine, Coconut Milk,
Coriander, Chili, Fried Gnocchi, Lime

13

48 Hour Lamb Breast

Fregola, Roasted Mediterranean Vegetables,
Honey & Balsamic Reduction

18

Fillet Steak *7oz*

Glazed Chantenay Carrots, Charred Asparagus,
Roasted Shallot, Pan Jus, Polenta

26

House Salad

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

Straight - 11 / Grilled Chicken - 13

Grilled Salmon - 14

Sides

Proper Chips
3

Sweet Potato Fries
3

Avocado Gem Salad
4

Glazed Vegetables
4

Desserts

Warm Chocolate Pudding *(n)*

Brownie Cake, Chocolate Sauce, Hazelnut
Praline

6

Pana Cotta

Espresso Syrup, Alfajores

6

Poached Pear

Chocolate Mousse,
House Baked Madeleine

6

Pavlova *(n)*

Fresh Berries & Coulis, Whipped Cream,
Flaked Almonds

6

*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*