



FOR THE TABLE

"Pochon" Bread <i>sourdough & butter</i> 597 kcal	7
Nocellara Olives (vg) <i>176 kcal</i>	6
Spicy Salmon Maki <i>avocado, shiso & Japanese mayo</i> 542 kcal	12
Rock Oyster 1/2 Dozen <i>shallots & Cabernet Sauvignon vinegar</i> 118 kcal	27
Fruit De Mer Platter (for 2) <i>6 oysters, 6 spicy salmon maki, 6 crevettes & dressed Cromer crab, Sriracha mayo, shallot vinegar & sourdough</i> 1669 kcal	30pp

BRUNCH	
Add bottomless bubbles for £29 pp	
French Toast Peach Melba <i>whipped vanilla crème fraîche, peach, raspberry & mint</i> 1089 kcal	16
Benedict, Florentine, or Royale <i>two poached eggs, toasted English muffin, hollandaise</i> 784 kcal / 661 kcal / 775 kcal	13.5 / 14 / 15.5
Truffled Croque Monsieur <i>Gruyere cheese, honey roasted ham, Dijon mustard & fresh autumn truffle</i> 699 kcal	18
Avocado & Poached egg (v) <i>habanero hot sauce, sour cream, taco & aged cheese</i> 798 kcal	17

SIDES 8

Fries (vg) 605 kcal
Caesar Salad <i>baby gem, Parmesan, anchovies, croutons</i> 586 kcal
Purple Sprouting Broccoli (v) <i>garlic & lemon, feta, yoghurt & smoked almonds</i> 254 kcal
Truffle Mash Potatoes (v) <i>black truffle & 36-month Parmesan</i> 492 kcal
Grilled Hispi Cabbage 360 kcal <i>Anchovy & garlic dressing, crispy onions and breadcrumbs</i>

SUNDAY ROAST 12PM - 4PM

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Belly <i>apple sauce</i> 1789 kcal	28
62-day Aged Hereford Beef Rump <i>horseradish</i> 1580 kcal	34
Beef Cheek Bourguignon (for 2) <i>Smoked pancetta, horseradish pomme purée, onions, mushrooms</i> 3185 kcal	35 pp

STARTERS

Cauliflower & Aged Cheddar Velute (v) <i>Whipped goat curd toast, Amalfi lemon & chive oil</i> 641 kcal	14	Crispy Duck Salad <i>Kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts</i> 1030 kcal	19
Bluebird Chopped Salad (vg) <i>kale, fennel, radish & radicchio, toasted seeds, carrot, orange & ginger dressing</i> 618 kcal	12	Crevettes Bouquet <i>served on ice, sriracha mayonnaise</i> 531 kcal	14
Burrata (v) <i>winter truffle dressing, truffle toast, olive oil</i> 785 kcal	16	Dressed Cromer Crab <i>served on ice, aioli, sourdough</i> 240 kcal	16

MAINS

Roasted Heritage Carrot (vg) <i>chickpea & tahini dressing, pine nut brittle, dill & shiso oil</i> 397 kcal	18	Miso Marinated Loch Duart Salmon <i>soy & lemongrass master stock, edamame, carrot shimeji mushrooms</i> 529 kcal	30
Burrata Autumn Truffle Ravioli <i>burrata, wild broccoli, chilli, lemon, garlic</i> 792 kcal	25	Bluebird Cheeseburger <i>baby gem lettuce, red onion, pickles, Cheddar cheese, house sauce</i> 888 kcal	18
Dry Aged Old Spot Pork Chop <i>apple ketchup, Pommery mustard sauce</i> 1071 kcal	29	Ribeye Steak <i>42-day dry aged grass-fed</i> 1077 kcal add sauce – extra 3 <i>Bearnaise</i> 221 kcal <i>peppercorn</i> 304 kcal	42

DESSERTS

Vanilla Crème Brûlée (v) <i>fresh blackberry, blackberry coulis & mint</i> 712 kcal	10
Black Forrest Mousse (v) <i>72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut</i> 781 kcal	10
Bluebird Cheese Board (v) <i>Tomme De Savoie, Morbier Bichonne, Kidderton Ash, Baron Bigod, Colston Bassett Stilton, grapes, celery, quince & crackers</i> 672 kcal	18
Ice Cream (v) & Selection Sorbet (vg) <i>3 per scoop</i> daily options 20-100 kcal	



