bluebírdchelsea

set menu

celeriac velouté hazelnuts, chives, truffle oil

chicken liver and fole gras parfait onion marmalade, cornichons, toasted brioche

pear and roquefort salad endive, dandelion, watercress, walnuts

gravlax beetroot, horseradish, dill and mustard dressing

saddleback pork chop ratatouille and salsa verde

char-grilled chicken breast thai dressing, daikon, sesame, coriander, spring onions

roast organic salmon choucroute, morteaux sausage, juniper sauce

> **beetroot risotto** goats cheese, chive, olive oil

mashed potatoes ± 3.50 buttered spinach ± 4.00 hand cut chips ± 4.00 fine green beans ± 4.00 wild rocket and parmesan ± 4.00 plum tomato salad, onion, forum vinegar ± 4.50

chocolate pot crème fraîche, cocoa tuile

crème brûlée agen prunes, candied orange

montgomery cheddar leafy celery, chutney, biscuits

autumn fruit crumble

crème anglaise

2 courses £20

or

3 courses £25 with a glass of sauvignon blanc or a glass of merlot

12.5% discretionary service charge will be added to your bill. prices include VAT at the current rate. september 2012