

bluebirdchelsea

shellfish

six west mersea rock oysters shallot vinegar, rye bread	10.50
six west mersea native n°3 shallot vinegar, rye bread	18.00
whole devon cock crab in the shell, mayonnaise	15.00
lobster half / whole	19.00 38.00
plateau de fruits de mer for two	27.50 per person
with lobster	42.50 per person

starters

celeriac velouté hazelnuts, truffle oil, chives	7.00
wood pigeon salad blueberries, dandelion, watercress, walnuts	7.50
salt cod scotch egg aioli, wild rocket	7.50
sweet cured herrings beetroot, horseradish, dill dressing	8.50
shellfish bisque xo armagnac, tarragon	9.00
pheasant, foie gras, ham terrine spiced fruit chutney, cornichon, sourdough toast	9.50
escargots à la bourguignonne half dozen, garlic and parsley butter	9.50
char-grilled squid salad cherry tomatoes, wild rocket, red peppers	11.50
shellfish cocktail crayfish, prawns, shrimps, marie-rose sauce	12.50
severn and wye smoked salmon crème fraîche, caviar, chives, rye bread	13.00
seared yellow fin tuna herbs, soy, wasabi	13.50
foie gras ballotine artichoke hearts, fine beans, truffle dressing	15.00
seared scallops pea and broad bean purée, pancetta, pea shoots	17.50
steak tartare*	13.50 18.50
galloway beef, hen's egg, sourdough toast	

salads

wild rocket roast tomato, parmesan, aged balsamic	7.50
pear and roquefort endive, dandelion, watercress, walnuts	7.50
beetroot and goats cheese salad walnuts, dandelion, mustard dressing	7.50
secrett's green leaf salad	7.50
cornish crab and prawn thai dressing, chilli, lime, mixed cress	14.00

mains

salmon fishcake shaved fennel, radish, herb aioli	13.50
chicken and mushroom pie button mushrooms, cèpes, puff pastry	14.50
bluebird fish pie monkfish, salmon, prawns, crayfish	15.00
fish and chips beer batter, tartar sauce	15.50
denham estate venison braised endive, woodland mushrooms, savoy cabbage	21.50
cornish sea bass fillet swiss chard, black olives, sauce vierge	21.50
monkfish curry basmati rice, lime, chilli, coriander	22.50
steak au poivre fillet steak, xo cognac sauce, fine beans	26.00
roast yorkshire grouse traditional garnish, bread sauce, game chips	29.50
whole turbot - for two spinach, charlotte potatoes, béarnaise sauce	45.00

grills

8oz rib eye steak field mushroom, tomato, watercress, béarnaise	22.50
14oz sirloin steak – on the bone confit garlic, cherry tomatoes, béarnaise sauce	25.00
16oz dover sole parsley butter, charlotte potatoes	36.50
chateaubriand – for two confit garlic, cherry tomatoes, chips, béarnaise sauce	48.50

vegetarian

vegetable tagine spiced couscous, mint, coriander, sultanas	12.50
mushroom risotto cèpe, oyster, chanterelle, parmesan, gremolata	13.50
spinach and ricotta cannelloni wild rocket, tomato fonduta, pesto, pine nuts	16.50

sides

mashed potato	3.50
buttered spinach	4.00
wild rocket and parmesan	4.00
hand cut chips	4.00
charlotte potatoes	4.00
savoy cabbage and sage	4.00
buttered green beans	4.00
plum tomato salad, onion, forum vinegar	4.50

region of the month "loire valley"

having celebrated british regions, we are now moving across the pond for a little culinary 'tour de france' with a special menu created monthly by our head chef mark block

wine of the region

2011 pouilly-fumé, henri borgeois	gls 10.50	btl 42.50
2007 coteaux du layon château de la roulerie	gls 9.50	hf 27.00

pork rillettes

cornichons, toasted sourdough
7.50

poached organic salmon

spinach, chestnut mushrooms, chive velouté
17.50

tarte tatin

puff pastry, braeburn apples, crème fraîche
7.50

saint maure

ash wrapped goats, leafy celery, chutney
7.50

desserts

strawberry sundae strawberry jelly, sorbet, meringue, chantilly	6.50
charentais melon sponge biscuit, peach coulis, thyme ice cream	7.00
pineapple carpaccio lime, passion fruit, orange sorbet	7.00
raspberry and chocolate sablé milk chocolate chantilly, port sauce, gold leaf	7.00
elderflower jelly summer berries, crème fraîche	7.00
dark chocolate fondant butterscotch ice cream, chocolate sauce	7.50
tarte tatin puff pastry, braeburn apples, crème fraîche	7.50

british cheese

montgomery cheddar, stilton, ragstone goats, leafy celery, chutney	9.50
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ice cream and sorbet

butterscotch, chocolate, vanilla	5.00
apple, wild strawberry, mango and lime	5.00

* uncooked meat products may naturally contain harmful bacteria

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