

# bluebird chelsea

## shellfish

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

## starters

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

## salads

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

## sunday roast

available lunch only

<b>roast berkshire pork shoulder</b>	18.50
roast potatoes, green beans, yorkshire pudding, crackling, apple sauce	
<b>beef wellington</b>	19.50
mushroom duxelle, winter truffle, madeira sauce	

## mains

<b>salmon fishcake</b> shaved fennel, radish, herb aioli	13.50
<b>chicken and mushroom pie</b> button mushrooms, cèpes, puff pastry	14.50
<b>bluebird fish pie</b> monkfish, salmon, prawns, crayfish	15.00
<b>fish and chips</b> beer batter, tartar sauce	15.50
<b>cornish sea bass fillet</b> swiss chard, black olives, sauce vierge	21.50
<b>monkfish curry</b> basmati rice, lime, chilli, coriander	22.50

## grills

<b>8oz rib eye steak</b>	22.50
field mushroom, tomato, watercress, béarnaise	
<b>14oz sirloin steak – on the bone</b>	25.00
confit garlic, cherry tomatoes, béarnaise sauce	
<b>steak au poivre</b>	26.00
fillet steak, xo cognac sauce, fine beans	

## eggs and vegetarian

<b>eggs benedict</b> ham, brioche muffin	8.00
<b>eggs florentine</b> spinach, brioche muffin	8.50
<b>eggs royale</b> smoked salmon, brioche muffin	9.50
<b>vegetable tagine</b> spiced couscous, mint, coriander, sultanas	12.50
<b>mushroom risotto</b> cèpe, oyster, chanterelle, parmesan, gremolata	13.50
<b>spinach and ricotta cannelloni</b> 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 bourgeois	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, chesnut mushrooms, chive velouté  
**17.50**

### tart tatin

puff pastry, braeburn apples, crème fraîche  
**7.50**

### saint maure

ash wrapped goats, leafy celery, chutney  
**7.50**

## desserts

<b>banoffee sundae</b> butterscotch ice cream, caramelised banana, toasted almonds	6.50
<b>strawberry sundae</b> strawberry jelly, sorbet, meringue, chantilly	6.50
<b>cantaloupe melon</b> sponge biscuit, thyme ice cream, peach coulis	7.00
<b>pineapple carpaccio</b> lime, passion fruit, orange sorbet	7.00
<b>raspberry and chocolate sable</b> milk chocolate chantilly, port sauce, gold leaf	7.00
<b>dark chocolate fondant</b> butterscotch ice cream, chocolate sauce	7.50
<b>tarte tatin</b> puff pastry, braeburn apples, vanilla ice cream	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