

# bluebirdchelsea

## 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, chives, truffle oil	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>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

## 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 cheese 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

## 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>denham estate venison</b> braised endive, woodland mushrooms, savoy cabbage	21.50
<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	
<b>16oz dover sole</b>	36.50
parsley butter, charlotte potatoes	

## vegetarian

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

## 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

### wines of the region

2011 puilly fumé henri boureois	gls 10.50 btl 42.50
2007 coteaux du layon château de la roulerie	gls 9.50 hf 27.00

### pork rillettes

cornichons, sourdough toast  
**7.50**

### poached organic salmon

spinach, chestnut mushrooms, chive velouté  
**17.50**

### tart tatin

braeburn apples, crème fraîche  
**7.50**

### saint maure

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

## desserts

<b>banoffee sundae</b>	6.50
butterscotch ice cream, caramelised banana, toasted almonds	
<b>strawberry sundae</b>	6.50
strawberry jelly, sorbet, meringue, chantilly	
<b>pineapple carpaccio</b>	7.00
lime, passion fruit, orange sorbet	
<b>raspberry and chocolate sablé</b>	7.00
milk chocolate chantilly, port sauce, gold leaf	
<b>dark chocolate fondant</b>	7.50
butterscotch ice cream, chocolate sauce	
<b>tarte tatin</b>	7.50
puff pastry, braeburn apples, crème fraîche	
<b>british cheese</b>	
montgomery cheddar, stilton,	9.50
ragstone goats, leafy celery, chutney	
<b>ice cream and sorbet</b>	
butterscotch, chocolate, vanilla	5.00
apple, wild strawberry, mango and lime	5.00