



breakfast

SERVED FROM 8AM - 11.30AM MONDAY TO FRIDAY
SERVED FROM 9AM - 11.30AM SATURDAY & SUNDAY

CLASSIC ENGLISH BREAKFAST

2 eggs, fried, poached or scrambled, dry cure bacon, Cumberland sausage, roast tomato & mushroom, toast & butter 11.00

SMOOTHIES

Berry crush — pineapple, strawberry & raspberry 4.50
Nutty banana — banana, walnuts & chocolate 4.50
Oats so lush — banana, raspberry, oats, honey 4.50

HEALTHY

Mixed berries — Greek yoghurt & honey 4.50
Organic porridge — double cream, banana & honey 4.50
Bluebird granola — toasted granola, berry compote & Greek yoghurt 5.50
Fruit & berries plate — pineapple, melon, berries, apple, banana & kiwi with a dollop of yoghurt 7.50

EGGS

Pair of soft boiled eggs — free range, farmhouse soldiers 4.50
Two free range eggs — fried, poached or scrambled 5.00
Eggs Benedict — York ham, poached eggs, muffin, Hollandaise 8.50
Eggs Bluebird — asparagus, poached eggs, muffin, Hollandaise 9.00
Eggs Royale — Severn & Wye smoked salmon, poached eggs, muffin, Hollandaise 9.50
Severn & Wye smoked salmon — scrambled eggs & toast 9.50

ON TOAST

Portobello mushrooms — thyme & Maldon sea salt 4.50
Heritage tomatoes — oregano, olive oil 4.50
Dry cure bacon sandwich 5.50

SIDES

Heritage tomatoes — Secretts Farm, oregano 2.00
Back bacon — dry cured & free range 2.50
Portobello mushrooms — thyme & Maldon sea salt 3.00
Smoked salmon — Severn & Wye 5.00



drinking partners

Flat bread — olive oil & balsamic 3.50
Mixed nuts — salted 4.50
Gigantas olives — chilli & marjoram 5.00
Hummous — radishes, grilled bread 6.00
Crudités — tzatziki 6.00
Stuffed peppadew peppers — feta & olive oil 6.50



all day

SERVED FROM 12 NOON - 10.30PM

STARTERS

Soup of the day — flat bread 6.00
Bruschetta — Heritage tomato & rocket, olive oil 6.50
Ham & melon — Parma ham, Charentais melon 8.00
Charcuterie — daily selection, pickles, flat bread 8.50
Prawn cocktail — Greenland prawns, lettuce & Marie rose sauce 8.50
Severn & Wye smoked salmon — chive cream, rye bread 9.50
Roast Tomino goat's cheese — rocket, grilled focaccia, Sicilian chilli jam 11.50

EGGS

Eggs Benedict — A pair of poached free range eggs, York ham, English muffin, sauce Hollandaise 8.50
Eggs Bluebird — A pair of poached free range eggs, asparagus, English muffin, sauce Hollandaise 9.00
Eggs Royale — A pair of poached free range eggs, Severn & Wye smoked salmon, English muffin, sauce Hollandaise 9.50

discretionary service charge of 12.5 per cent will be added to your bill
prices include VAT at the current rate

throughout the summer, where we will be screening an array of summer events on the courtyard,
there will be a £1.50 cover charge per person added to the bill

PANINI & SANDWICHES SERVED WITH FRENCH FRIES

Roasted vegetable panini — black olive, feta 7.50
Prawn & avocado sandwich — Greenland prawns, sliced avocado, Marie rose, brioche roll 7.50
Club sandwich — char-grilled chicken, bacon, tomato, herb aioli, bridge roll 8.00
Croque Monsieur — Gruyère & York ham, cornichons 8.50
Milano salami panini — fresh tomato, mozzarella, basil pesto 8.50
Lobster roll — avocado, lettuce 19.50

SALADS

Caesar — Parmesan & croûtons 8.50
Gorgonzola — chicory, walnuts, mixed leaves, fresh apple 8.50
Buffalo mozzarella — Heritage tomato, pesto, grilled focaccia 9.00
Crayfish — avocado, little gem, roast tomato, crisp pancetta & aioli 9.50
Chicken Caesar — with char-grilled chicken breast, Parmesan & croûtons 12.50

PASTA & RICE

Aglio, olio e peperoncini — spaghetti, sweet chilli, garlic, olive oil & parsley 8.50
Gnocchi — fresh peas, zucchini, chive butter 9.75
Risotto — mushrooms, soft goat's cheese, rocket 11.50

CHAR-GRILL FROM OUR BBQ

Chicken — served with french fries & chilli jam half 11.00 / whole 20.00
Halloumi skewer — courgette, red onion & pepper, Romesco sauce 11.50
Bluebird cheeseburger — English beef rump, cheddar, streaky bacon, coleslaw & relish, French fries (served medium well or well done) 13.00
Rib eye steak — 8oz aged English beef, bernaise sauce, roasted tomatoes & field mushroom, French fries 17.50
Fillet steak — bernaise sauce, roasted tomatoes & field mushroom, French fries 20.00
Grilled tiger prawns — saffron aioli 18.50

FISH

Fish cake — saffron & sweet chilli aioli 10.50
Fish & chips — day boat fish, tartare sauce & lemon 13.50
Cod fillet — crushed new potatoes, olives, rocket & courgette salad 15.50

SIDES

Flat bread — olive oil & balsamic 3.50
French fries — potatoes, Maldon sea salt 3.50
Fine green beans — butter & shallots 4.00
House salad — baby gem & Heritage tomato 4.00
Wild rocket — Parmesan, extra virgin olive oil & aged balsamic 4.50



dessert

Eton Mess — strawberries, coulis, Chantilly & meringue 5.50
Sherry trifle — made with fruit jelly, imbibed Savoirdi sponge, custard & cream 5.50
Blueberry & lemon thyme cheesecake 5.50
Chocolate brownie — vanilla ice cream, chocolate sauce 6.00

ICE CREAMS, SORBETS & SUNDAES

Sorbet — lemon, raspberry - per scoop 2.00
Ice cream — vanilla, chocolate or strawberry - per scoop 2.00
Knickerbocker Glory — vanilla & strawberry ice cream, fresh berries, berry coulis, chantilly cream & almonds 7.50
Fudge brownie — chocolate & vanilla ice cream, brownie, cherries, cream & honey walnuts, chocolate fudge sauce 8.50

the café
at bluebird



champagnes

Moët Chandon Brut Imperial, France, NV

125ML
GLASS BOTTLE

12.50 65.00

Moët Chandon Brut Rose, France, NV

89.00



wines

WHITE

175ML
GLASS 500ML
CARAFE BOTTLE

Trebbiano d'Abruzzo, Italy, NV

5.00 14.00 19.50

Zesty, clean and refreshing, notes of lime

Sauvignon Blanc, La Paz, Chile, 2011

5.50 16.00 22.00

Crisp and lively with elegant citrus

Chardonnay, Luis Felipe Edwards, Chile, 2011

6.00 17.00 23.00

Fresh and fruity with apple, melon and tropical notes

Chenin Blanc, Kleine Zalze, South Africa, 2011

6.50 18.00 24.50

Dry, with ripe peach and pineapple flavours

Pinot Grigio, Corte Giara, Allegrini, Italy, 2011

27.00

Fresh and harmonious with good acidity

Sauvignon Blanc, Wairau River, New Zealand, 2011

31.50

Gooseberry and ripe tropical fruit aromas with citrus and guava on the palate

ROSÉ

Gamay Noir Rosé, Klaine Zalze, South Africa, 2010

6.00 17.00 22.50

Fruit driven with strawberry and dark cherry flavours

Pretty Gorgeous, France, 2011

6.50 18.50 24.00

Lychee and strawberry notes with good acidity

Rosé Geme Sens, France, 2010

7.00 19.50 26.90

Lively and fresh, redcurrants, violet

M de Minuty, Provence, France, 2011

34.50

Dry, mineral and elegant, with fresh red fruit character

RED

Primitivo Salento, La Boheme, Italy, 2010

5.00 14.00 19.50

Smooth and supple with floral notes and dark fruit flavours

Tempranillo, Campo Nuevo, Spain, 2010

5.50 16.00 22.50

Fresh and juicy, with red berry aromas

Merlot, Ochagavia, Chile, 2011

6.00 17.00 24.00

Blackberries, ripe plums and notes of coffee

Cabernet Sauvignon, Los Caminos, Chile, 2010

6.50 18.00 25.50

Soft, well structured, notes of blackcurrant and cassis

Shiraz Malbec, Rupes, Argentina, 2011

27.00

Plums, figs and chocolate aromas with a hint of spice

Pinot Noir, Alpataco, Familia Schroeder, Argentina, 2009

31.50

Light, fragrant, with raspberry and cherry flavours



sweet wine & port

NV Muscat de Rivesaltes, Domaine Lerys, France

125ML
GLASS BOTTLE

6.50 35.00

Honeyed grape aromas, apricot and citrus fruit flavours

Graham's Late Bottle Vintage Port, Portugal, 2006

7.50 45.00

Ripe blackberry fruit, liquorice and floral aromas

FONDÉ EN 1743



MOËT & CHANDON

CHAMPAGNE



cocktails

Pimm's jug — cucumber, strawberry, orange & mint 24.00

Pimm's jug royal — champagne, cucumber, strawberry, orange & mint 55.00

CHAMPAGNE COCKTAILS

Mimosa — fresh squeezed orange & champagne 13.00

Kir Royal — crème de cassis & champagne 13.00

Bellini — peach & champagne 13.00

Rossini — strawberry & champagne 13.00



beers

Corona (330ml) 3.95

Peroni (300ml) 4.25

Hoegaarden (330ml) 4.75

Wyld Wood Organic Apple Cider (500ml) 5.75

Wyld Wood Organic Pear Cider (500ml) 5.75

Six Peroni beers — in an iced bucket 22.00



soft drinks

Water Belu — still, sparkling (330ml) 2.85

Bottled Coke — diet, cola (330ml) 3.00

Citron Pressé — lemon, sparkling water, syrup de gomme 3.50

Virginopolitan — freshly squeezed orange, cranberry juice, lime 4.00

Raspberry fizz — freshly squeezed orange, raspberry puree, lime 4.00

JUICE

Cranberry, tomato 3.50

Denham Estate pressed apple 3.75

Orange juice freshly squeezed 4.00



JING® tea

3.75

Whole leaf tea bags

English breakfast, peppermint, jasmine, Earl Grey, chamomile, jade sword green tea

coffee & hot chocolate

Espresso 2.75

Macchiato 2.75

Double espresso, flat white 3.25

Cappuccino, café latte, Americano 3.25

Café mocha 4.00

Hot chocolate 4.00

discretionary service charge of 12.5 per cent will be added to your bill
prices include VAT at the current rate

throughout the summer, where we will be screening an array of summer events on the courtyard,
there will be a £1.50 cover charge per person added to the bill

the café
at bluebird