



Dinner Menu

Nibbles

Mixed Olives
3

Starters

Asian Pork Belly Skewers
Pinoy BBQ Glaze,
House Pickled Cucumber
8

Roasted Beets (n)
Red & Golden Beets, Grilled Goats Cheese,
Pecans, Honey Drizzle
7

Chicken Liver Parfait
Brioche toast
6.5

Grilled Octopus
Warm New Potato & Olive Salad, Paprika Aioli
8.5

Cured Salmon
Horseradish Cream, Treacle Soda Bread
7

Stuffed Courgette (n)
Bread crumb, Pine nuts, Capers, Sultana,
Pomegranate, Ricotta
6.5

Soup of The Day
Selection Varies
6

Mains

Braised Beef Short Rib

Sweet Potato Mash, Charred Tender Stem
Broccoli, Crispy Onion, Red Wine Reduction

21

Bluebirds Burger

Brioche Bun, Bacon Jam, Mature Cheddar,
Tomato Aioli, Lettuce, Tomato & Pickle, Fries

14

Aubergine Coconut Curry *(vegan)*

Chickpeas, Roasted Aubergine, Coconut Milk,
Coriander, Chili, Fried Gnocchi, Lime

13

Fillet Steak *7oz*

Carrot & Anise Purée,
King Oyster Mushroom, Roasted Shallot, Pan
Jus, Mash

26

Grilled Chicken Supreme

Crushed Olive Oil Potatoes, Green Beans,
Tarragon & Pernod Cream Sauce

17.5

Miso Glazed Salmon

Venus Black Rice, Corn, Charred Spring
Onions, Apple Puree

17

Tuscan Sausage Parpadelle

House Made Parpadelle, Fennel Pork Sausage
Ragu, Burrata

16

Confit Duck

Boulangere Potato, Green Beans,
Red Wine Reduction

18

Salad Nicoise

Tuna Steak, baby gem, green beans, boiled egg, new potato, cherry tomato,
black olives, red wine vinaigrette

15

Sides

Proper Chips
3

Sweet Potato Fries
3

Avocado Gem Salad
4

Creamed Spinach
4

Desserts

Sticky Toffee Pudding

Vanilla Ice Cream

6

Pana Cotta

Espresso, Alfajores

6

Poached Pear

Chocolate Mousse,
House Baked Madeleine

6

Pavlova *(n)*

Fresh Berries & Coulis, Whipped Cream,
Pecans

6