BLUEBIRD

CLASSIC MENU

3 COURSES FOR £60

STARTERS

Sweetcorn Soup (vg) (gf)
sweetcorn salsa

Spicy Salmon Tartare
chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton

Grilled Chicken Caesar Salad
gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies

MAINS

All mains are served with new potatoes and greens (v) (gf)

Miso Loch Duart Salmon
soy & lemongrass broth, edamame & bok choi

Garlic & Herb Roasted Chicken Breast (gf)
peas, onion, lettuce, chicken butter sauce

Wild Mushroom, Artichoke & Lentil Ragu (vg) (gf)
truffled potatoes & vegetable chips

DESSERTS

White Chocolate & Vanilla Cheesecake (v)
ginger biscuit, berry compote

Warm Chocolate Cake (v)
vanilla ice cream

Marinated Pineapple Carpaccio (vg) (gf)
finger lime & chilli syrup, vegan coconut sorbet, mango compote

DISCOVER MORE
@BLUEBIRDRESTAURANTS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request | (gf) - Gluten free

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BLUEBIRD

SIGNATURE MENU

3 COURSES FOR £80

STARTERS

Burrata (v) (gf on request)
tomato on toast, early harvest olive oil and balsamic

Serrano Ham (gf on request)
celeriac remoulade, caperberries & croutons

Steak Tartare
egg yolk, bone marrow, 'Bloody Mary' dressing

Scottish Smoked Salmon (gf on request)
sour cream, capers, brown bread & butter

MAINS

All mains are served with new potatoes and greens (v) (gf)

Grilled Sea Trout (gf on request)
vanilla poached sea trout, buttered leeks, horseradish sauce

Dry Aged Old Spot Pork Chop (gf)
apple ketchup, Pommery mustard sauce

Aged Beef Ribeye (gf)
42-day dry aged grass-fed, served with peppercorn sauce

Truffle & Ricotta Gnocchi (v)
wild broccoli, roast garlic, chilli, lemon butter sauce & toasted parmesan breadcrumbs

DESSERTS

Vanilla Crème Brûlée (v) (gf)
strawberry & mint salad

Warm Chocolate Cake (v)
vanilla ice cream

British Cheese Board (gf on request)
grapes celery, quince membrillo & crackers

Marinated Pineapple Carpaccio (vg) (gf)
finger lime & chilli syrup, vegan coconut sorbet, mango compote

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BLUEBIRD

BREAKFAST SET MENU | £38

STARTERS

(Family Style)

Seasonal Fruit Salad (vg)

Granola (v)

Lancashire vanilla yoghurt, fruit compote or honey

Home Made Mini Pastries Selection (v)

croissant, pain au chocolat

MAINS

Choose Your Main

Avocado & Poached Egg (v)

habanero hot sauce, sour cream cornbread & aged cheese

Wild Mushroom on Sourdough (v)

Fried egg, cream and garlic

Smoked Salmon & Scrambled Eggs

sourdough toast

SIDE DISHES

Avocado £5

Streaky Bacon £5

Slow Roasted Tomato £3.5

Mushrooms £3.5

DRINKS

Choose Your Drink

Coffee or Tea *(Refillable)*

Americano | English Breakfast | Earl Grey | Green Tea

Still or Sparkling Water £5.5

Fresh Orange Juice £5.5

Fresh Apple Juice £4

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BLUEBIRD

EVENT CANAPÉ & BOWL FOOD

We recommend 4-6 canapés per person for pre-lunch or dinner.

If you are just dining from our canapé menu, we recommend ordering 8-10 per person.

If pairing canapés with Bowl Foods, we recommend ordering 4-6 canapés and 3 Bowl Foods per person.

This menu is made specially to order, so a pre-order is required in advance.

There is a minimum order number of 15 per item.

Please ask our events team for details.

DISCOVER MORE

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@BLUEBIRDRESTAURANTS

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CANAPÉ MENU

MEAT

Korean Chicken Skewers *gochujang honey glaze & sesame* (gf on request) £5
Teriyaki Beef Skewers (gf on request) £5
N'duja & Oregano Sausage Roll *with apple puree* £5
Mini Cheeseburger Slider £7
Mini Chicken Mayo Slider £7

FISH

Add caviar to any fish canapé for +£15

Spicy Salmon Tartare *avocado, crispy wonton* £5
Citrus Cured Seatrout *crème fraîche blini* £5
Salt Cod Brandade Fritter *whipped smoked cod's roe* £5
Crab California Roll *tempura crunch, togarashi spice* £7
Rock Oyster *shallots & Cabernet Sauvignon vinegar* (gf) £7

VEGAN & VEGETARIAN

Sundried Tomato & Olive, Parmesan Pinwheels *cream cheese* (v) £5
Wild Mushroom & Feta Tartlet (vg) £5
Smashed Avocado *jalapeño salsa, crunchy corn taco* (vg) (gf) £5
Truffle & Parmesan Arancini *aioli* (v) £7
Mushroom Croquetas (v) £7

DESSERT

Selection of Macarons £5
Lemon Meringue Tarts £5
Mini Brownie Bites (gf) £5
Bakewell Tarts £5
Cheese & Olive Skewer (gf) £7

BOWL FOOD MENU ALL £10 EACH

Slow Braised Beef *truffle mash, house pickles & bbq gravy* (gf)
Pulled Pork *with mustard mash* (gf)
Chicken & Mushroom Stroganoff
Wild Mushroom & Spinach Fusilli Pasta *parmesan & parsley* (vg)
Vegetable Curry *with rice* (v)
Chilli, Garlic & Coconut Prawn *toasted bread & burnt lemon* (gf on request)
Mini Fish Pie (gf)
Fish & Chips

BLUEBIRD

COCKTAILS

Espresso Martini, Belvedere vodka, Kahlúa, coffee £15.5

Daiquiri, Bacardi rum, lime, sugar £15

Negroni, Cygnet Gin, Campari, Regal Rogue Vermouth £15

Pornstar Martini, Dutch Barn vanilla vodka, passion fruit liqueur, passion fruit purée, passion fruit juice, sugar £15.5

Margarita, El Jimador tequila, Cointreau, lime £15

Aperol Spritz, Aperol, soda water, prosecco £16

**choice of maximum 2 per event*

MOCKTAILS £9.50

Rosalina, Everleaf Forest, passion fruit juice, raspberry purée, rose syrup, soda

Apple & Elderflower Spritzer, Everleaf Mountain, apple juice, elderflower cordial, soda

Caleno & Ginger Ale, caleno non-alcoholic distilled spirit, Fever Tree ginger ale, lime

Virgin Mojito, apple juice, lime juice, sugar syrup, mint and soda water

Everleaf Marine Spritzer, Everleaf marine, Fever tree light tonic, olive, sage

**choice of maximum 2 per event*

SOFT DRINKS

Coca Cola, Diet Coke, Coke Zero 200ml £4.50

Fever-Tree Tonics selection 200ml £5

Selection of Juices 250ml £5

Still / Sprakling Stories Mineral Water 750ml £6

BEER £7

Peroni, Italy, 5.1% abv

Peroni Gluten Free, Italy, 5.1% abv

Peroni Libera Alcohol Free, Italy, 0.00% abv

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WINE BY THE GLASS

SPARKLING

		125ml
NV	Louis Pommery Brut, Hampshire, England	16
NV	Louis Pommery Brut Rosé, Hampshire, England	18
NV	Chandon Brut, Argentina	15
NV	Laurent-Perrier La Cuvée Brut, Champagne	19
NV	Laurent-Perrier Rosé, Champagne	22
NV	Wild Idol Non-Alcoholic	10

WHITE

		175ml	Bottle
2023	Bacchus, New Hall, Essex, England	15	62
2025	Chenin Blanc Reserve, Kustard Pie, Stellenbosh, S. Africa	22	92
2025	Sauvignon Blanc 'Te Muna', Craggy Range, Martinborough, NZ	16	66
2024	Chablis, Olivier Tricon, Burgundy, France	20	79
2025	Riesling 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	15	58
2025	Trebbiano, Fonte della Vigna, Emilia Romagna, Italy	10	37

ROSÉ

		175ml	Bottle
2025	Pure, Mirabeau, Provence, France	14.5	58
2024	Rock Angel, Côtes de Provence, France	20	85

RED

		175ml	Bottle
2023	Pinot Noir 'Nightjar', Blackbook, England	19	80
2025	Nero d'Avola 'Libellula', Terre di Vita, Sicily, Italy	12	48
2016	Chateau Teyssier, St-Emilion Grand Cru, France	25	110
2024	Pinot Noir, Hahn, California, USA	16	62
2021	Immortelle, Roussillon, France	18	72
2022	The Chophouse Barrel, Ken Forrester, Western Cape, S. Africa (Magnum)	23	190

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BLUEBIRD

CHAMPAGNE & SPARKLING

NV	Louis Pommery Brut, Hampshire, England	90
NV	Laurent-Perrier, La Cuvée Brut, Champagne	100
NV	Perrier-Jouët Blanc de Blancs, Champagne	146
NV	Laurent-Perrier Blanc de Blancs Brut Nature, Champagne	219
NV	Pommery Apanage Blanc de Noirs, Champagne	170
NV	Laurent-Perrier 'Grand Siècle Iteration No. 26', Champagne	390
NV	Nyetimber Classic Cuvée, West Sussex, England	102
NV	Chandon Brut, Valle de Uco, Argentina	76
NV	Prosecco 'Argeo' Ruggeri, Veneto, Italy	56

VINTAGE

2015	Laurent-Perrier Vintage Brut Millésimé, Champagne	195
2014	Perrier-Jouët Belle Époque, Champagne	360
2015	Dom Pérignon Brut, Champagne	380
2018	Pol Roger Vintage Brut, Champagne	160
2020	Rathfinny Blanc de Noirs Brut, Sussex, England	98

ROSÉ

NV	Laurent-Perrier Rosé, Champagne	126
2015	Moët & Chandon Grand Vintage Rosé, Champagne	190
2014	Perrier-Jouët Belle Époque Rosé, Champagne	410
NV	Louis Pommery Brut Rose, Hampshire, England	110

NON ALCOHOLIC

NV	Wild Idol, Sparkling	56

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WHITE

ENGLAND

2023	Bacchus 'Sandbar', Lyme Bay, Devon	59
2023	Bacchus, New Hall, Essex	62
2024	Bacchus 'Lychgate', Bolney, Sussex	71
2023	Pinot Meunier Blanc de Noir 'Derringstone', Simpsons, Kent	76
2023	Pinot Gris, Bolney, Sussex	80
2024	Chardonnay 'Gravel Castle', Simpsons, Kent	66
2022	Chardonnay, Hattingley, Hampshire	78
2022	Chardonnay 'Painter of Light', Blackbook, England	88
NV	English Honey Wine, Festival, Loxwood, Sussex	73

FRANCE

2023	Riesling Organic , Trimbach, Alsace	75
2024	Bourgogne Blanc, Alain Chavy, Burgundy	86
2024	Chablis, Olivier Tricon, Burgundy	79
2024	Chablis 1er Cru 'Vaillons', Bernard Defaix, Burgundy	111
2023	Chablis Grand Cru 'Les Clos', Louis Michel, Burgundy	210
2024	Rully Blanc 1er Cru 'Rabource', Jaeger Defaix, Burgundy	120
2024	Château des Gravières , Graves, Bordeaux	50
2024	Vouvray, Sylvain Gaudron, Loire	72
2024	Sancerre 'Le Petit Broux', Cave de Sancerre, Loire	82
2024	Sancerre, Vacheron, Loire	130
2025	Picpoul De Pinet, Roquemoliere, Languedoc	52
2024	Chardonnay 'Hautes Pistes', Aubert and Mathieu, Languedoc	55
2025	Anciens Temps, Languedoc	37
2025	Viognier, Longue Roche, Languedoc	44
2024	Crozes Hermitage 'Les Jalets' Paul Jaboulet Aîné, Rhone	84

ITALY

2022	Biancolella 'Kalimera', Cenatiempo, Campania	116
2025	Trebbiano, Fonte della Vigna, Emilia Romagna	37
2025	Pinot Grigio, Puiattino, Friuli	56
2022	Lugana Riserva 'Le Civaie Terralbe', Monte Zovo, Lombardy	86
2025	Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont	62
2024	Timorasso 'Derthona', Vietti, Piedmont	126
2025	Pomino Bianco, Frescobaldi, Tuscany	70
2025	San Vincenzo, Anselmi, Veneto	64

REST OF THE WORLD

2025	Grüner Veltliner, Löss, Rabl, Kamptal, Austria	55
2025	Riesling Trocken 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	58
2022	Riesling GG Trocken 'Silver Seal', Schloss Johannisberg, Rheingau, Germany	175
2024	Assyrtiko 'Monograph', Gaia, Peloponnese, Greece	61
2025	Signus, Quinta da Lixa, Vinho Verde, Portugal	42
2025	Albariño, Martin Codax, Rias Baixas, Spain	67
2023	Verdejo 'Quintaluna', Ossian, Castilla y Leon, Spain	77
2024	Riesling 'Watervale', Jim Barry, Eden Valley, Australia	60
2024	Chardonnay, Boundary Line, South East, Australia	46
2025	Sauvignon Blanc 'Te Muna', Craggy Range, Martinborough, NZ	66
2025	Chenin Blanc Reserve, Kustard Pie, Stellenbosch, South Africa	92
2023	Chardonnay, La Crema, Monterey, California, USA	90
2023	Chardonnay Far Niente, Napa Valley, USA	185

FINE WINES

A curated selection of distinguished bottles from renowned producers

2023	Riesling 'Frederic Emile' Trimbach, Alsace, France	190
2022	Corton Blanc Grand Cru, Maillard Père et Fils, Burgundy, France	250
2022	Puligny Montrachet 1er Cru 'Les Folatieres', Alain Chavy, Burgundy, France	275
2023	Meursault, Jean-Michel Gaunoux, Burgundy, France	220
2022	Condrieu, St Cosme, Rhône, France	200
2022	Riesling Kabinett 'Graacher Himmelreich', Joh. Jos. Prüm, Mosel, Germany	170
2023	Cervaro della Sala, Antinori, Tuscany, Italy	210
2024	Chenin 'The FMC', Ken Forrester, Stellenbosch, South Africa	140
2023	Arriscado, Cuentavinas, Rioja, Spain	160
2022	Mannequin, Orin Swift, California, USA	150

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RED

ENGLAND

2023	Pinot Noir 'Nightjar', Blackbook, England	80
2022	Pinot Noir, Bolney, Sussex	90

FRANCE

2022	Pezat, Château Teyssier, Bordeaux	77
2022	Château des Gravières, Graves, Bordeaux	64
2016	Le Petit Smith Haut Lafitte, Pessac-Léognan, Bordeaux	140
2015	Frank Phelan, St-Estephe, Bordeaux	115
2020	Château du Haut Plateau, Montagne St-Émilion, Bordeaux	92
2016	Château Teyssier, St-Émilion Grand Cru, Bordeaux	110
2021	Cotes de Nuits Villages V.V, Domaine de Bellene, Burgundy	118
2022	Marsannay Sampagny, Les Astrelles, Burgundy	179
2025	Brouilly, Domaine Chermette, Beaujolais	80
2023	Gevrey Chambertin V.V, Roche de Bellene, Burgundy	161
2023	Bourgogne Pinot Noir, Nuiton Beaunoy, Burgundy	86
2022	Lucter by Château de Haute-Serre, Georges Vigouroux, Cahors	76
2024	Anciens Temps, Languedoc	37
2021	Milo, Aubert and Mathieu, Minervois	76
2023	Chinon Tradition , Pierre Sourdais, Loire	65
2021	Immortelle, Roussillon	72
2024	Crozes-Hermitage 'Papillon', Gilles Robin, Rhône	88
2024	Châteauneuf-du-Pape, Les Vallons de la Solitude, Rhône	106
2022	Vinsobres, Chateau de Rouanne, Rhône	79
2023	Côtes du Rhône Villages 'Laudun', Luna, Sinnae, Rhône	52

ITALY

NV	Sospiro Rosso d'Italia, Emilia Romagna	37
2024	Barbera 'Briccotondo', Fontanafredda, Piemonte	74
2024	Primitivo, Frisino Legami, Puglia	60
2025	Nero d'Avola 'Libellula' Terre di Vita, Sicily	48
2022	Chianti Classico, Campomaggio, Tuscany	82
2019	Brunello di Montalcino, Il Poggione, Tuscany	131
2022	Amarone della Valpolicella 'Valpantena', Bertani, Veneto	146
2022	Valpolicella Superiore, Arco dei Giovi, Veneto	62
2021	Barbaresco 'Nubiola', Pelissero, Piedmonte	130
2020	Barolo di Serralunga d'Alba, Fontanafredda, Piedmonte	150
2023	Pinot Noir, Alois Lageder, Trentino	81

REST OF THE WORLD

2023	Quinta do Crasto, Douro, Portugal	66
2022	Rioja Crianza 'Puente de Salceda', Viña Salceda, Spain	48
2022	Humilitat, Frank Massard, Priorat, Spain	78
2020	Rioja Reserva 'Puente de Salceda', Viña Salceda, Spain	72
2017	Rioja Gran Reserva 'Viña Arana', La Rioja Alta, Spain	140
2025	Malbec, Bousquet, Mendoza, Argentina	59
2019	Pinot Noir 'Estate Series', Paringa Estate, Victoria, Australia	170
2025	Pinot Noir 'Te Muna', Craggy Range, Martinborough, NZ	96
NV	Le Berry, Meinert, Stellenbosch, South Africa	56
2022	Shiraz-Grenache 'Renegade', Ken Forrester, Western Cape, South Africa	69
2023	Zinfandel 'Old Vine', Bogle Vineyards, California, USA	71
2024	Pinot Noir, Hahn, California, USA	62
2023	Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA	66
2018	Sangiovese, Villa Ragazzi, Napa Valley, USA	100

FINE WINES

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2011	Le Dome, St-Émilion Grand Cru, Bordeaux, France	395
2018	Château Talbot, St-Julien Cru Classe, Bordeaux, France	285
2018	Volnay 1er Cru 'Santenots', Sarah Marsh, Burgundy, France	250
2022	Côté Rotie 'La Madiniere', Yves Cuilleron, Rhône, France	140
2018	Barolo 'Campe', La Spinetta, Piedmont, Italy	310
2019	Brunello di Montalcino Riserva 'Castelgiocondo Ripe Al Convento', Frescobaldi, Tuscany, Italy	265
2018	Tignanello, Antinori, Tuscany, Italy	480
2014	Puntido Gran Reserva, Viñedos de Paganos, Rioja, Spain	210
2019	Xisto, Roquette and Cazes, Douro, Portugal	190
2022	Pinot Noir, Sanford & Benedict, Sta. Rita Hills, USA	245
2022	Cabernet Sauvignon, Joseph Phelps, Napa Valley, USA	260

ROSÉ

2025	Pure, Mirabeau, Provence, France	58
2024	La Reserve, Mirabeau, Provence, France	110
2023	Artelium, Sussex	79
2024	Minuty Prestige, Côtes de Provence, France	76
2024	Rock Angel, Côtes de Provence, France	85
2024	Château d'Esclans, Côtes de Provence, France	95

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MAGNUMS

WHITE

2024	Sancerre, J. de Villebois, Loire, France	210
2023	Chardonnay, Planeta, Sicily, Italy	190

ROSÉ

2024	Pure, Mirabeau, Provence, France	120

RED

2020	Shiraz, 'The Dead Arm', d'Arenberg, McLaren Vale, Australia	250
2022	Gevrey Chambertin, Joseph Drouhin, Burgundy, France	380
2012	Château Phélan Ségur, St-Estèphe, Bordeaux, France	320
2022	Barbaresco Bordini, La Spinetta, Piedmont, Italy	305
2019	Brunello di Montalcino, Poggione, Tuscany, Italy	240
2019	Rioja Reserva, Viña Ardanza, La Rioja Alta, Spain	210
2022	Palermo, Orin Swift, California, USA	300

Exclusively selected for you from our Chop House collection...

2022	The Chophouse Barrel, Ken Forrester, Western Cape, South Africa	190

SWEET & FORTIFIED

2023	Sauternes 'Les Garonnelles', Lucien Lurton, France, 375ml	55
2023	Tokaji Late Harvest 'Katinka', Patricius, Hungary 375ml	70
2019	Vin Santo, Barbi 375ml	86
2017	Quinta do Crasto LBV Port	76
NV	Fonseca 10 Year Old Tawny Port	110
2022	Vidal Ice Wine 'Trius Showcase', Peller 375ml	100

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