BLUEBIRD

DINNER MENU

A KING'S ROAD INSTITUTION HOUSED IN AN ART DECO GEM

Bluebird Chelsea has stood proudly on King's Road for over a century, evolving from the historic Bluebird Motor Garage into an iconic Art Deco destination.

Created by Sir Terence Conran as a 'Gastrodrome' for London's socialites and royalty, we serve modern British cuisine, seasonal specials, English wines and cocktails, from breakfast through to late evening, across our vibrant café, courtyard, bar, restaurant, private dining rooms and exclusive members' club.

WEEKEND FAVOURITES

WEEKEND BRUNCH

Add Bottomless Bubbles For £29

Available for 2 hours from the time you are seated

French Toast 16
whipped vanilla crème fraîche, raspberry & mint

Benedict, Florentine, or Royale 16
two poached eggs, toasted English muffin, hollandaise

Truffled Croque Monsieur 20
Gruyère cheese, honey roasted ham, Dijon mustard & fresh truffle

Avocado & Poached eggs (v) 19
habanero hot sauce, sour cream, cornbread & aged cheese

SUNDAY ROAST

From 12pm

All served with Yorkshire pudding, roasties, seasonal vegetables & gravy

Gloucester Old Spot Pork Rack 30
apple sauce

Dry Aged Hereford Rolled Rib of Beef (h) 36
horseradish

Herb Roast Chicken (h) 30
with stuffing

Vegetarian Roast (v) 29
cauliflower cheese, vegetarian gravy

STARTERS

Marmite Tart (v) 14
cauliflower & lemon

Steak Tartare 19
egg yolk, bone marrow, 'Bloody Mary' dressing

Sweetcorn Soup (vg) 15
sweetcorn salsa, sticky black garlic corn ribs, served chilled or warm

Heritage Beetroot (vg) 15
whipped plant-based feta, pecans, rye crisps

6 Cumbrae Scottish Oysters 34
red wine & shallot vinegar

Prawn Cocktail 20
spicy cocktail Sauce, crevettes, Bluebird crumb

Tuna Tartare 23
Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil

MAINS

Baked Crab Rice 49
king crab thermidor, shetland mussel and saffron rice, green onions

Sea Trout 36
vanilla poached sea trout, buttered leeks, horseradish sauce

Railway Mutton Curry 30
fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flatbread

The OG Kiev 29
herb-fed chicken, cultured garlic butter, chicken & mushroom sauce

Suckling Pig 37
pork belly, slow-cooked cheek, quince & mustard

Crispy Duck Salad (h) 25
kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts

Tagliatelle 29
roasted cep mushroom tagliatelle, preserved porcini cream, St Ewe egg yolk, 36-month-aged Parmesan

Essex Lamb Chop 34
shoulder croquette, cauliflower, shepherd's pie & jus

Brixham Skate 36
pan-seared ray wing, pink peppercorn bisque, young turnips

Buttermilk Chicken Sandwich 22
bacon, lettuce, tomato, hot sauce, pickle & cheese

Somerset Wild Mushroom, Artichoke & Lentil Ragu (vg) 23
truffle potatoes & vegetable crisps

GRILL

12 oz Ribeye Steak 47
Signature Angus, grain-fed beef

12 oz Rump Steak 37
Aberdeen Angus, grass-fed beef
For every rump steak sold, we will donate £1.50 to the 'Not For Sale' movement

FOR TWO TO SHARE

28 oz Bone-in Rib Steak 50 *per person*
Black Angus, grass-fed, dry-aged for 30 days

35 oz Porterhouse Steak 65 *per person*
Black Angus, grass-fed, dry-aged for 30 days

SAUCES 4.5

Peppercorn | Bordelaise

Grain Mustard | Béarnaise

SIDES

Truffled Mashed Potato (v) 9 | Fries (vg) 7

Bacon-Creamed Spinach 8 | Grilled Hispi Cabbage 8

Gem Leaf Salad (vg) 8 | Isle of Wight Tomatoes 9.5

(v) - vegetarian | (vg) - vegan | (h) - Halal | When visiting any of our restaurants, it is your responsibility to let us know if you have any allergies, intolerances or coeliac disease. Our allergen information identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Where a dish 'may contain' an allergen, this is where it is not intentionally present, but where the manufacturer of an ingredient believes that cross-contamination may still be a risk and has declared this. Please be advised that all our food is prepared in kitchens where allergens are present. Whilst we take every reasonable precaution when preparing your food, we cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.
Calorie information is available on request.14.5% service charge will be added to your bill. Prices include VAT.