



**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.

Once Sir Terence Conran's famed 'Gastrodrome' for London's socialites and royalty, today it serves modern British cuisine, seasonal specials, English wines and cocktails, from breakfast through to late evening, across its vibrant café, courtyard, bar, restaurant, private dining rooms and exclusive members' club.



**WEEKEND FAVOURITES**

**WEEKEND BRUNCH**

Add Bottomless Bubbles For £29  
or Bottomless Louis Pommery For £89  
Available for 2 hours from the time you are seated

- French Toast 15**  
whipped vanilla crème fraîche, raspberry & mint
- Benedict, Florentine, or Royale 15**  
two poached eggs, toasted English muffin,  
hollandaise
- Truffled Croque Monsieur 19**  
Gruyère cheese, honey roasted ham,  
Dijon mustard & fresh truffle
- Avocado & Poached eggs (v) 18**  
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 29**  
apple sauce
- Dry Aged Hereford Rolled Rib of Beef (h) 35**  
horseradish
- Herb Roast Chicken (h) 29**  
with stuffing
- Vegetarian Roast (v) 28**  
cauliflower cheese, vegetarian gravy

**STARTERS**

- |                                                                                           |    |                                                                                                  |    |
|-------------------------------------------------------------------------------------------|----|--------------------------------------------------------------------------------------------------|----|
| <b>Marmite Tart (v)</b><br>cauliflower & lemon salad                                      | 13 | <b>3 Cumbrae Scottish Oysters</b><br>oyster mayo                                                 | 20 |
| <b>Steak Tartare</b><br>egg yolk, bone marrow, 'Bloody Mary' dressing                     | 18 | <b>Dressed Crab</b><br>cucumber, apple, brown crab, soda bread                                   | 28 |
| <b>Leek, Peas &amp; Potato Soup (v)</b><br>served chilled                                 | 14 | <b>Tuna Tartare</b><br>Chef's Owen Isle of Wight tomatoes, green chilli,<br>espelette, olive oil | 22 |
| <b>Garden Vegetable &amp; Flower Bed Salad (vg)</b><br>carrot dressing & carrot top pesto | 14 |                                                                                                  |    |

**MAINS**

- Rope-Grown Scottish Mussels** 22  
English sparkling wine, wild garlic & parsley,  
anchovy flatbread
- Grilled Sea Trout** 34  
buttered Jersey Royals, horseradish sauce
- Railway Mutton Curry** 29  
fragrant pilau rice, crispy onions, cucumber  
& mint yoghurt, grilled garlic flatbread
- The OG Kiev (h)** 28  
herb-fed chicken, wild garlic cultured butter,  
chicken & mushroom sauce
- Suckling Pig** 35  
pork belly, slow-cooked cheek, quince & mustard
- Crispy Duck Salad (h)** 20  
kohlraabi, bok choy, mint, nam jim dressing, roasted peanuts
- Veal Chop** 50  
burnt butter, bitter leaves, mustard
- Essex Lamb Chop** 32  
shoulder croquette, cauliflower, shepherd's pie & jus
- Brixham Seabream** 32  
peppers, aubergine purée, garden 'pesto'
- Somerset Wild Mushroom,  
Artichoke & Lentil Ragù (vg)** 22  
truffle potatoes & vegetable crisps

**GRILL**

- 12 oz Ribeye Steak** 45  
Aberdeen Angus, grass-fed beef
- 12 oz Rump Steak** 35  
Aberdeen Angus, grass-fed beef

**FOR TWO TO SHARE**

- 28oz Bone-in Rib Steak** 48 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**

- 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

(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.