



BLUEBIRD

DRINKS LIST

Bluebird is an icon reborn. A striking Art Deco landmark where British Heritage meets modern elegance.

Originally home to the Bluebird Motor Company, our 1920s garage has been transformed into a beloved King's Road dining institution, proudly preserving its rich legacy in British motorsport.

Today, Bluebird is a destination for socialising, drinking, and dining. From the grand brasserie serving British classics, to the vibey cocktail bar and relaxed neighbourhood courtyard, every corner tells a story

Now, that legacy accelerates into the heart of the city, with Bluebird City at South Place Hotel - home to the exclusive Bluebird Club, a refined members' space designed for connection, creativity, and curated experiences. Rooted in legacy. Racing into the Future. Welcome to Bluebird



CLASSIC COCKTAILS

Mai Tai	14
Havana 3yo, Havana 7yo, Wray and Nephew, Cointreau, Lime Juice, Orgeat Syrup, Simple Syrup.	
Aperol Spritz	14.5
Aperol, Prosecco, Fever - Tree Soda Water.	
Margarita	15
El jimador Tequila, Cointreau, Lime Juice.	
Negroni	15
Tanqueray, Cocchi Vermouth, Campari.	
Espresso Martini	15.5
Ketel One, Kahlua Coffee Liqueur, Coffee, Simple Syrup.	
Pornstar Martini	15.5
Absolut Vanilla Vodka, Passionfruit liqueur, Vanilla Syrup, Passionfruit Juice & Passionfruit Puree.	

CLASSIC COCKTAILS

Caipirinha	14
Leblon Cachaca, Lime, Simple Syrup.	
Paloma	14
El Jimador Tequila, Grapefruit & Lime Juice, Simple Syrup.	
Cosmopolitan	15
Sauvelle Vodka, Cointreau, Cranberry & Lime Juice.	
Daiquiri	15
Havana 7yo, Lime Juice, Simple Syrup.	
Amaretto Sour	15
Adriatico Amaretto, Lemon Juice, Egg White, Simple Syrup.	
Cover Club	14
Tanqueray Gin, Lemon Juice, Egg White, Raspberry Syrup.	
Gin Basil Smash	16
Hendricks Gin, Lemon Juice, Simple Syrup, Basil.	
Moscow Mule	15
Ketel One, Lime Juice, Fever Tree - Ginger Beer, Angostura Bitter.	

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WINE BY THE GLASS:

SPARKLING 125ml

NV Louis Pommery Brut, Hampshire	16
NV Chandon Brut, Argentina	15
NV Laurent Perrier La Cuvee Brut, Champagne	19
NV Laurent Perrier Rose, Champagne	22
NV Perrier-Jouet Blanc de Blanc, Champagne	24
NV Wild Idol, Non-Alcoholic	10

WHITE 175ml Bottle

2023 Bacchus, New Hall, Essex, England	14	61
2025 Chenin Blanc Reserve, Kustard Pie, S.Africa	22	92
2024 Vionier, Longue Roche, Languedoc, France	10	43
2023 Chablis, Oliver Tricon, Burgundy, France	19	76
2024 Riesling, Anton Finkenauer, Germany	13	56
2024 Trebbiano, Fonte della Vigna, Italy	9	36

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ROSE	175ml	Bottle
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2024 Azure, Mirabeau, Provence, France	16	68
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RED	175ml	Bottle
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2023 Pinot Noir 'Nightjar', Blackbook, England	19	80
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2024 Nerod'Avola 'Libellula', Sicily, Italy	11	46
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2015 Chateau Teyssier, St- Emillon, France	25	110
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2023 Malbec 'Crios', Susana Balbo, Argentina	14	58
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2021 Immortelle, Roussillon, France	17	71
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2022 The Chophouse Barrel, S.Africa, (Magnum)	23	190
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CHAMPAGNE & SPARKLING

NV Louis Pommery Brut, Hampshire, England	90
NV Laurent Perrier, La Cuvee Brut, Champagne	100
NV Perrier-Jouet Blanc de Blanc, Champagne	146
NV Laurent Perrier Blanc de Blanc Brut, Champagne	219
NV Pommery Apanage 1874 Blanc de Noirs, Champagne	170
NV Laurent Perrier 'Grand Siecle Iteration No.26', Champagne	390
NV Nyetimber Classic Cuvee, West Sussex, England	105
NV Chandon Brut, Valle de Uco, Argentina	76
NV Prosecco 'Argeo' Ruggeri, Veneto, Italy	56

VINTAGE

2015 Laurent Perrier Vintage Brut Millesime, Champagne	195
2014 Perrier-Jouet Belle Epoque, Champagne	360
2015 Dom Perignon Brut, Champagne	380
2018 Pol Roger Vintage Brut, Champagne	160

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ROSE

NV Laurent Perrier Rose, Champagne	126
2015 Moët & Chandon Grand Vintage Rose, Champagne	190
2014 Perrier-Jouët Belle Époque Rose, 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
NV English Honey Wine, Festival, Loxwood, Sussex	73
2022 Chardonnay 'Painter of Light', Blackbook, England	88

FRANCE

2024 Anciens Temps, Languedoc	36
2024 Chateau des Gravieres, Graves, Bordeaux	50
2023 Riesling Organic, Trimbach, Alsace	75
2024 Sancerre 'Le Petit Broux', Cave de Sancerre, Loire	81
2022 Bourgogne Blanc, Alain Chavy, Burgundy	86
2023 Rully Blanc 1er Cru 'Rabource', Burgundy	120

ITALY

2024 Pinot Grigio, Puiattino, Friuli	55
2024 Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont	61
2024 Pomino Bianco, Frescobaldi, Tuscany	70
2024 Timorasso 'Derthona', Vietti, Piedmont	126

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REST OF THE WORLD

2024 Signus, Quinta da Lixa, Vinho Verde, Portugal	41
2025 Gruner Veltliner, Los, Rabl, Kamptal, Austria	54
2023 Sauvignon Blanc, Frost Pocket, Marlborough, New Zealand	56
2024 Albarino, Martin Codax, Rias Baixas, Spain	66
2022 Riesling GG Trocken 'Silver Seal', Rheingau, Germany	175

FINE WINES

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

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RED

ENGLAND

2022 Pinot Noir, Bolney, Sussex 90

FRANCE

2023 Anciens Temps, Languedoc 36

2023 Cotes du Rhone Villages 'Laudun', Luna, Sinnae, Rhone 51

2023 Bourgogne Pinot Noir, Nuiton Beaunoy, Burgundy 86

2016 Le Petit Smith Haut Lafitte, Pessac-Leognan, Bordeaux 140

ITALY

NV Sospiro Rosso d'Italia, Emilia Romagna 36

2024 Primitivo, Frisino Legami, Puglia 59

2022 Valpolicella Superiore, Arco dei Giovi, Vento 61

2022 Chianti Classico, Campomaggio, Tuscany 81

2019 Brunello di Montalcino, Il Poggione, Tuscany 131

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REST OF THE WORLD

2022 Rioja Crianza 'Puente de Salceda', Vina Salceda, Spain	47
2023 Cabernet Sauvignon 'R Collection', California, USA	66
2022 Shiraz-Grenache 'Renegade', Ken Forrester, South Africa	69
2018 Sangiovese, Villa Ragazzi, Napa Valley, USA	100
2019 Pinot Noir 'Estate Series', Paringa Estate, Victoria, Australia	170

FINE WINES

2022 Cote Rotie 'La Madiniere', Yves Cuilleron, Rhone, France	140
2019 Xisto, Roquette and Cazes, Douro, Portugal	190
2013 Puntido Gran Reserva, Vinedos de Paganos, Rioja, Spain	210
2022 Pinot Noir, Sanford & Benedict, Sta. Rita Hills, USA	245
2022 Cabernet Sauvignon, Joseph Phelps, Napa Valley, USA	260
2019 Brunello di Montalcino Riserva, Tuscany, Italy	265
2018 Chateau Talbot, St-Julien Cru Classe, Bordeaux, France	285
2018 Volnay 1er Cru 'Santenots', Sarah Marsh, Burgundy, France	285
2018 Barolo 'Campe', La Spinetta, Piedmont, Italy	310
2011 Le Dome, St-Emilion Grand Cru, Bordeaux, France	395
2016 Tignanello, Antinori, Tuscany, Italy	480

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ROSE

2024 Azure, Mirabeau, Provence, France	68
2024 Embrujo Rosado, Venum, Castilla La Mancha, Spain	36
2024 Etoile, Mirabeau, Provence, France	71
2024 La Reserve, Mirabeau, Provence, France	90
2025 Primitivo Rose, Tramari, San Marzano, Puglia, Italy	45
2023 Artelium, Sussex	79

MAGNUMS

WHITE

2023 Chardonnay, Planeta, Sicily, Italy	190
2024 Sancerre, J.de Villebois, Loire, France	210
2019 Riesling Grand Cru 'Geisberg', Trimbach, Alsace, France	370

ROSE

2024 Azure, Mirabeau, Provence, France	120
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SWEET & FORTIFIED

	100ml	BTL
2023 Sauternes 'Les Garonnelles', Lucien Lurton, France, 375ml	13	52
2023 Tokaji Late Harvest 'Katinka', Patricius, Hungary, 375ml		70
2015 Vin Santo, Barbi 375ml		86
2017 Quinta do Crasto LBV Port	12	76
NV Fonseca 10-Year-Old Tawny Port, 500ml		90
2022 Vidal Ice Wine 'Trius Showcase', Peller, 375ml		100

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COGNAC & ARMAGNAC

		50ml
Courvoisier V.S.O. P	Cognac	11.5
Baron de Sigognac 10yo	Armagnac	15.5
Courvoisier XO	Cognac	40

LIQUEURS

	50ml
Cointreau	10
Molinari Sambuca	10
Aperol	10
Campari	10
Chambord	10
Lillet Blanc	11
Adriatico Amaretto Bianco	11
Adriatico Amaretto	11
Montenegro Amaro	11
Luxardo Limoncello	11
Lillet Rose	11.5
Pisco 'ABA'	12.5
St Germain Elderflower	12.5
Leblon Cachaca	13.5
Italicus Rosolio di Bergamotto	14

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GIN

	50ml
Tanqueray	11
Malfy Rosa	12.5
Hendrick's	12.5
Tanqueray Seville	13
Renais	14.5
Mirabeau Dry Rosé	14.5
Cygnét '22'	16
Tanqueray Blackcurrant	17
No 3 London Dry	17
Monkey 47	18
Tanqueray No TEN	18

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VODKA

	50ml
Ketel One	11
Absolut Vanilla	11
Absolut Citron	11
Absolut Raspberry	11
Meili	12
Belvedere	13
Chase	14
Cîroc	15
Belvedere 10	53

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RUM

	50ml
Havana 3yo	11
Havana 'Cuban Spiced'	11
Koko Kanu	11.5
Sailor Jerry	11.5
Havana 7yo	11.5
Flor De Cana 12yo	14
Plantation Pineapple	15
Diplomatico Reserva	15.5
Havana Seleccion De Maestros	16
Ron Zacapa 23yo	19
Ron Zacapa Centenario XO	36

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TEQUILA & MEZCAL

	50ml
El Jimador Blanco	11
Cazcabel Coffee	11.5
Pantalones Organic Blanco	13.5
Pantalones Organic Reposado	15.5
Lost Explorer Mezcal Espadin	17
Casamigos Blanco	20
Casamigos Reposado	21
Don Julio Blanco	21
Don Julio Reposado	22
Casamigos Anejo	23
Don Julio Anejo	26
Casa Dragones Blanco	28
Don Julio 1942	40

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AMERICAN WHISKY & BOURBON

	50 ml
Jack Daniels	11
Jack Daniels Honey	11.5
Maker's Mark Bourbon	11.5
Woodford Reserve Bourbon	12.5
Sazerac rye 6yo	19
Jack Daniels Single Barrel	20
Woodford Reserve Rye	21
Makers Mark Private Select	23

WHISKY

SPEYSIDE	50ml
Glenfiddich 12yo	13
Macallan 12yo 'Double Cask'	22
Glenfiddich 18yo	25
Macallan 15yo 'Double Cask'	40

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HIGHLANDS	50ml
Singleton 12yo	12
Dalmore 12yo	16.5
Glenmorangie Lasanta 12yo	17.5
Dalmore 15yo	19.5
Fettercaim 12yo	20
Glenmorangie Nectar d'Or	21
Dalmore Cigar Malt	32
Glenmorangie Signet	48
Dalmore King Alexander	63

ISLAY	50ml
Laphroaig 10yo	14
Jura Origin 10yo	14
Talisker 10yo	14
Ardbeg 10yo	17

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<p> BLENDED Johnnie Walker Black Label Johnnie Walker Blue Label </p>	<p> 50ml 11 54 </p>
<p> JAPANESE Nikka From the Barrel Suntory Yamazaki 12yo </p>	<p> 50ml 18 36 </p>
<p> IRISH Jameson Slane Roe and Co </p>	<p> 50ml 11 11 11.5 </p>

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SOFTS

	200ml
Coca Cola	4.25
Diet Coke	4.25
Coke Zero	4.25
Fever-Tree Lemonade	4.25
Fever-Tree Indian Tonic	4.25
Fever-Tree Refreshingly Light Tonic	4.25
Fever-Tree Ginger Beer	4.25
Fever-Tree Ginger Ale	4.25
Fever-Tree Soda Water	4.25
Red Bull	5.5
Red Bull 'Sugar Free'	5.5
Red Bull 'Tropical'	6

JUICES

	250ml
Fresh Orange Juice	5.5
Apple	5
Pineapple	5
Cranberry	5
Tomato	5
Passionfruit	5
Lychee	5

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BEER

	33cl
Peroni, <i>Italy, 5.1% abv</i>	7
Peroni Gluten Free, <i>Italy, 5.1% abv</i>	7
Meantime 'Anytime' IPA, <i>England, 4.7% abv</i>	7
Peroni Libera Alcohol Free, <i>Italy, 0.00% abv</i>	7
Aspall Cider	7
Peroni Schooner	7.5
Noam 'Bavaria Berlin', <i>Germany, 5.2% abv</i>	8

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 also 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.
14.5% service charge will be added to your bill. Prices include VAT.

NO & LOW %

Rosalina	8.5
Everleaf Forest, Passionfruit Juice, Raspberry Puree, Rose Syrup, Fever-Tree Soda	
Apple & Elderflower Spritzer	8.5
Everleaf Mountain, Apple Juice, Elderflower cordial, Fever-tree soda	
Caleno Light Zesty & Fever Tree Tonic	8.5
Virgin Pina Colada	8.5
Pineapple & Lime Juice, Coconut Cream	
Virgin Mojito	8.5
Apple Juice & Lime Juice, Simple Syrup, Fever-Tree Soda	
Virgin Margarita	8.5
Clean & Co T, Lime Juice, Simple Syrup	
Crodino	9

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TEA

(4.5)

English breakfast

Earl Grey

Moroccan Mint

Lemon & Ginger

Green Tea

Fresh Mint Tea

COFFEE

Espresso/Macchiato	3.5
Double Espresso/Double Macchiato	4.25
Americano	4.25
Cappuccino	4.5
Flat White	4.25
Latte	4.25
Hot Chocolate	5
Irish Coffee	12

MATCHA

(6)

(Choose your flavour)

Vanilla, Caramel, Cinnamon, Gingerbread, Strawberry

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B A R S N A C K S

Smoked Almonds (vg)	6
Noceralla Olives (vg)	6
Padron Peppers (vg)	6
Smashed Avocado, Salsa & Nachos (vg)	12
Truffle Arancini	12
Grilled Flat Bread & Hummus	12
Truffle Fries, Truffle dressing & Parmesan	12
Smashed Hamburger, Cheese, Onion, Burger Sauce	12

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