



BLUEBIRD

CLASSIC MENU

3 COURSES FOR £60

STARTERS

Spring Onion Velouté (v) (gf on request)

sourdough croutons, garlic & herb oil

Spicy Salmon Tartare

chilli garlic ponzu, avocado, cucumber, crème fraîche & crispy wonton

Bluebird Chopped Salad (vg) (gf)

kale, fennel, radish & radicchio, toasted seeds carrot, orange & ginger dressing

MAINS

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

Miso Marinated Loch Duart Salmon

soy & lemongrass master stock with edamame, carrot & shimeji mushrooms

Butter Roasted Chicken Breast (gf)

bourguignon sauce (contains pork) & whipped garlic potatoes

Wild Mushroom, Artichoke & Lentil Spring Ragu (vg) (gf)

truffled potatoes & spring vegetable chips

DESSERTS

White Chocolate & Winter Berry Cheesecake (v)

whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

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

Honey Roast Duck Tataki

truffled citrus soy, seaweed salad, artichoke crisps

Scottish Smoked Salmon (gf on request)

sour cream, capers, brown bread & butter

MAINS

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

Baked Hake Mornay

confit baby tomatoes, green olive & parmesan breadcrumbs

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)

blackberries, mint & basil 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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Breakfast Set Menu £38

Starters (family style)

Seasonal Fruit Salad *229 kcal*

Granola
653 kcal

natural or coconut yoghurt, fruit compote & honey

Home Made Mini Pastries Selection

croissant *302 kcal*, pain au chocolat *296 kcal*

Choose your main course

Avocado & Poached egg (v) *644 kcal*

habanero hot sauce, sour cream cornbread & aged cheese

Eggs Benedict *854 kcal*, Florentine *742 kcal* or Royale *878 kcal*

toasted English muffin, brown butter hollandaise

Side dishes

Avocado *310 kcal* - £4

Streaky bacon *542 kcal* - £3.5

Slow roasted tomato *21 kcal* - £3.5

Mushrooms *202 kcal* - £3.5



Choose your drink

Coffee & Tea - americano *65 kcal*, English breakfast, Earl Grey & Green tea - Refillable

Add a Juice - fresh orange juice *234 kcal* - £5.5

OR apple juice *255 kcal* - £4 OR Still/Sparkling water - £5.50

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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

WWW.BLUEBIRD-RESTAURANT.CO.UK
[@BLUEBIRDRESTAURANTS](https://www.instagram.com/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



FINISHING TOUCHES MENU

We believe every great celebration deserves exceptional food and drinks. To elevate your group dining experience, we've put together a selection of delicious dishes and drinks that pair perfectly; whether you're looking to start the event with a few extra bites, add something indulgent to share, or keep the drinks flowing. Please pre-order through our events team.

APERITIFS

Laurent-Perrier La Cuvée Brut, Champagne 125ml £19

Wild Idol Brut, Non-Alcoholic Sparkling Wine, Germany 125ml £10

Nocellara Olives (vg) £6

Rock Oysters ½ dozen £26

Standard Canapés £5 per canapé

Premium Canapés £7 per canapé

Please note that canapés are subject to a minimum order of 15 per item

SIDES

Fries (vg) £8

Spinach "Carbonara" £8

Truffle Mash Potatoes (v) £9

DIGESTIFS

Tea or Coffee (served in jugs) £15

Espresso Martini £15.5

Margarita £15

Smoked Negroni £14

House Spirits & Mixers From £14

Additional Cheese Course £20



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COCKTAILS

Espresso Martini, Vodka, Tia Maria, coffee £15.5

Daiquiri, Rum, lime, sugar £15

Grapefruit Geisha, Belvedere grapefruit, yuzu liqueur, lemon, grapefruit bitters, soda water £12

Smoked Negroni, Villa Ascenti Gin, Campari infused, cardamom, Aperol £14

Margarita, Tequila, lime, cointreau £15

Aperol Spritz, Aperol, soda water, prosecco £14

**choice of maximum 2 per event*

MOCKTAILS £8.50

Rosalina, passion fruit juice, raspberries, redcurrant, rose syrup, soda

Apple & Elderflower Spritzer, apple juice, cucumber, 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 £4.25

Coca Cola, Diet Coke, Coke Zero 200ml

Fever-Tree Tonics selection 200ml

Selection of Juices 250ml

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	16
NV	Chandon Brut, Argentina	15
NV	Laurent Perrier La Cuvee Brut, Champagne	19
NV	Laurent Perrier Rosé, Champagne	22
NV	Perrier-Jouët Blanc de Blancs, 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, Stellenbosh, S. Africa	22	92
2024	Viognier, Longue Roche, Languedoc, France	10	43
2023	Chablis, Olivier Tricon, Burgundy, France	19	76
2024	Riesling 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	13	56
2024	Trebbiano, Fonte della Vigna, Emilia Romagna, Italy	9	36

ROSÉ

		175ml	Bottle
2024	Embrujo Rosado, Verum, Castilla La Mancha, Spain	9	36
2024	Azure, Mirabeau, Provence, France	16	68

RED

		175ml	Bottle
2023	Pinot Noir 'Nightjar', Blackbook, England	19	80
2024	Anciens Temps, Languedoc, France	9	36
2020	Chateau Haut Plateau, Montagne St-Emilion, France	22	90
2023	Malbec 'Crios', Susana Balbo, Mendoza, Argentina	14	58
2021	Immortelle, Roussillon, France	17	71
2022	The Chophouse Barrel, Ken Forrester, Western Cape, S. Africa (Magnum)	23	190

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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, Champagne	219
NV	Pommery Apanage 1874 Blanc de Noirs, Champagne	170
NV	Laurent Perrier 'Grand Siècle Iteration No. 26', Champagne	390
NV	Nyetimber Classic Cuvée, West Sussex, England	105
NV	Chandon Brut, Valle de Uco, Argentina	76

VINTAGE

2015	Laurent Perrier Vintage Brut Millésimé, Champagne	195
2014	Perrier-Jouët Belle Époque, Champagne	360
2015	Dom Pérignon Brut, Champagne	380

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	61
2022	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
2022	Bourgogne Blanc, Alain Chavy, Burgundy	86
2023	Chablis, Olivier Tricon, Burgundy	76
2023	Chablis 1er Cru 'Vaillons', Bernard Defaix, Burgundy	111
2022	Chablis Grand Cru 'Les Clos', Louis Michel, Burgundy	210
2023	Rully Blanc 1er Cru 'Rabource', Jaeger Defaix, Burgundy	120
2024	Château des Gravières , Graves, Bordeaux	50
2022	Vouvray, Sylvain Gaudron, Loire	71
2024	Sancerre 'Le Petit Broux', Cave de Sancerre, Loire	81
2024	Sancerre, Vacheron, Loire	130
2024	Picpoul De Pinet, Roquemoliere, Languedoc	50
2023	Chardonnay 'Hautes Pistes', Aubert and Mathieu, Languedoc	55
2024	Anciens Temps, Languedoc	36
2024	Viognier, Longue Roche, Languedoc	43
2024	Crozes Hermitage 'Les Jalets' Paul Jaboulet Aîné, Rhone	84

ITALY

2022	Biancolella 'Kalimera', Cenatiempo, Campania	116
2024	Trebbiano, Fonte della Vigna, Emilia Romagna	36
2024	Pinot Grigio, Puiattino, Friuli	55
2022	Lugana Riserva 'Le Civaie Terralbe', Monte Zovo, Lombardy	86
2024	Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmont	61
2024	Timorasso 'Derthona', Vietti, Piedmont	126
2024	Pomino Bianco, Frescobaldi, Tuscany	70
2024	San Vincenzo, Anselmi, Veneto	63

REST OF THE WORLD

2024	Grüner Veltliner, Löss, Rabl, Kamptal, Austria	54
2024	Riesling Trocken 'Kreuznacher', Anton Finkenauer, Rheingau, Germany	56
2022	Riesling GG Trocken 'Silver Seal', Schloss Johannisberg, Rheingau, Germany	175
2024	Assyrtiko 'Monograph', Gaia, Peloponnese, Greece	61
2024	Signus, Quinta da Lixa, Vinho Verde, Portugal	41
2024	Albariño, Martin Codax, Rias Baixas, Spain	66
2023	Verdejo 'Quintaluna', Ossian, Castilla y Leon, Spain	77
2024	Torrentes Barrel Fermented 'Signature', Susana Balbo, Mendoza, Argentina	70
2024	Chardonnay, Boundary Line, South East, Australia	46
2023	Sauvignon Blanc, Frost Pocket, Marlborough, NZ	56
2025	Chenin Blanc Reserve, Kustard Pie, Stellenbosch, South Africa	92
2023	Chardonnay Far Niente, Napa Valley, USA	185

FINE WINES

A curated selection of distinguished bottles from renowned producers

2019	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
2022	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
2023	Chenin 'The FMC', Ken Forrester, Stellenbosch, South Africa	140
2022	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	76
2022	Château des Gravières, Graves, Bordeaux	64
2016	Le Petit Smith Haut Lafitte, Pessac-Léognan, Bordeaux	140
2014	Frank Phelan, St-Estephe, Bordeaux	115
2020	Château du Haut Plateau, Montagne St-Émilion, Bordeaux	90
2019	Cotes de Nuits Villages Vieilles Vignes, Domaine de Bellene, Burgundy	118
2022	Marsannay Sampagny, Les Astrelles, Burgundy	179
2024	Brouilly, Domaine Chermette, Beaujolais	80
2023	Gevrey Chambertine 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
2023	Anciens Temps, Languedoc	36
2022	Chinon Tradition , Pierre Sourdais, Loire	65
2021	Immortelle, Roussillon	71
2023	Crozes-Hermitage 'Papillon', Gilles Robin, Rhône	87
2022	Cote Rotie 'La Madiniere', Yves Cuilleron, Rhône	160
2023	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	51

ITALY

NV	Sospiro Rosso d'Italia, Emilia Romagna	36
2024	Barbera 'Briccotondo', Fontanafredda, Piemonte	73
2024	Primitivo, Frisino Legami, Puglia	59
2024	Nero d'Avola 'Libellula' Terre di Vita, Sicily	46
2022	Chianti Classico, Campomaggio, Tuscany	81
2019	Brunello di Montalcino, Il Poggione, Tuscany	131
2022	Amarone della Valpolicella 'Valpantena', Bertani, Veneto	146
2022	Valpolicella Superiore, Arco dei Giovi, Veneto	61
2021	Barbaresco 'Nubiola', Pelissero, Piemonte	130
2020	Barolo di Serralunga d'Alba, Fontanafredda, Piemonte	150

REST OF THE WORLD

2022	Quinta do Crasto, Douro, Portugal	66
2022	Rioja Crianza 'Puente de Salceda', Viña Salceda, Spain	47
2022	Humilitat, Frank Massard, Priorat, Spain	78
2020	Rioja Reserva 'Puente de Salceda', Viña Salceda, Spain	71
2017	Rioja Gran Reserva 'Viña Arana', La Rioja Alta, Spain	140
2023	Malbec 'Crios', Susana Balbo, Mendoza, Argentina	58
2019	Pinot Noir 'Estate Series', Paringa Estate, Victoria, Australia	170
2024	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
2022	Zinfandel 'Old Vine', Bogle Vineyards, California, USA	71
2023	Pinot Noir, Hahn, California, USA	61
2023	Cabernet Sauvignon 'R Collection', Raymond Vineyards, California, USA	66
2018	Sangiovese, Villa Ragazzi, Napa Valley, USA	100

FINE WINES

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2008	Le Dome, St-Emilion 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	Côte 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
2016	Tignanello, Antinori, Tuscany, Italy	480
2013	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
2021	Cabernet Sauvignon, Joseph Phelps, Napa Valley, USA	260

ROSÉ

2024	Azure, Mirabeau, Provence, France	68
2024	Embrujo Rosado, Verum, Castilla La Mancha, Spain	36
2024	Etoile, Mirabeau, Provence, France	71
2024	La Reserve, Mirabeau, Provence, France	90
2025	Primitivo Rosé 'Tramari', San Marzano, Puglia, Italy	45

MAGNUMS

WHITE

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

ROSÉ

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

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

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