# BLUEBIRD

## LUNCH 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 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*

## SNACKS & SMALL PLATES

Cornish Jerusalem Artichoke Spread & Crisps (vg) 7

Veal Bacon Skewer 10
*birch glaze, pickles*

Nocellara Olives 6

Sourdough Bread & Butter 7

## STARTERS

Marmite Tart (v) 13
*cauliflower & lemon salad*

Steak Tartare 18
*egg yolk, bone marrow, 'Bloody Mary' dressing*

Leek, Peas & Potato Soup (v) 14
*served chilled*

Garden Vegetable & Flower Bed Salad (vg) 14
*carrot dressing & carrot top pesto*

3 Cumbrae Scottish Oysters 20
*oyster mayo*

Dressed Crab 28
*cucumber, apple, brown crab, soda bread*

Tuna Tartare 22
*Chef's Owen Isle of Wight tomatoes, green chilli, espelette, olive oil*

## 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
*kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts*

Cheese & Bacon Burger 20
*sesame bun, maple bacon & béarnaise*

Grilled Chicken Caesar Salad 24
*gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies*

Fish & Chips 25
*haddock, mushy peas, tartare sauce*

Buttermilk Chicken Sandwich 19
*bacon, lettuce, tomato, hot sauce, pickle & cheese*

Somerset Wild Mushroom, Artichoke & Lentil Ragu (vg) 22
*truffle potatoes & vegetable crisps*

## GRILL

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

12 oz Rump Steak 36.5
*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

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.