BLUEBIRD

BOXING DAY BRUNCH 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.

SNACKS & SMALL PLATES

6 Cumbrae Scottish Oysters 34
red wine & shallot vinegar

Nocellara Olives (vg) 6.5

Sourdough Bread & Butter (v) 7.5

STARTERS

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

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

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

BRUNCH

French Toast (v) 14
whipped vanilla crème fraîche, raspberry & mint

Fried Brussel Sprouts (v) 16
rich yolk eggs, hollandaise, balsamic vinegar & sesame seeds

Boxing Day Bubble 18
honey glazed ham bubble & squeak, fried egg, English mustard sauce

Scottish Smoked Salmon 18
sour cream, capers, brown bread & butter

Benedict, Florentine, or Royale 15
poached eggs, toasted English muffin, hollandaise, ham | spinach | salmon

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

Cheese & Bacon Burger 22
sesame bun, maple bacon & béarnaise

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

Prawn Cocktail 20
spicy cocktail sauce, crevettes, Bluebird crumb

Grilled Chicken Caesar Salad 25
gem lettuce, aged Parmesan, sourdough croutons, Parmesan breadcrumbs and anchovies

MAINS

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

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

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

FESTIVE CURRIES

All served with fragrant pilau rice, crispy onions, cucumber & mint yoghurt, grilled garlic flat bread

Railway Mutton Curry 30

Pumpkin, Spinach & Chickpea Masala (v) 26

Butter Turkey Tikka Curry 29

SIDES

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

Bacon-Creamed Spinach 8 | Grilled Hispi Cabbage 8

(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.