

## GRAINS & CEREALS

Toasted granola <i>Lancashire vanilla yoghurt, raspberries</i> .....	7.50
Chia seed bircher muesli <i>goji berries, coconut &amp; almond milk</i> .....	8.00
Quinoa porridge <i>blueberries, candied pecans &amp; bee pollen</i> .....	6.95
Bluebird breakfast bowl <i>Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries, bee pollen</i> .....	8.50

## BREAKFAST

Avocado, poached eggs & cornbread <i>hot sauce &amp; coriander</i> .....	9.00
Eggs benedict / Florentine / Royale .....	9 / 10 / 11
Lobster Benedict <i>lobster, muffin, poached egg, hollandaise</i> .....	16.00
Roasted cherry tomato omelette <i>nduja, &amp; rocket</i> .....	8.75
Sweetcorn & green chilli fritters <i>red pepper relish, avocado</i> .....	11.50
Ricotta hot cakes <i>banana, bacon, maple syrup</i> .....	9.50

### BOTTOMLESS PROSECCO

Available whilst you dine  
with 2 courses or more for  
15.00 per person

## STARTERS

Beetroot cured Loch Var salmon <i>dill mayonnaise, pickled cucumber</i> .....	8.50
Fried quisquilla prawns <i>chilli, garlic aioli</i> .....	11.75
Stone bass ceviche <i>avocado, ginger, coriander</i> .....	8.95
Crushed broad beans, Somerset ricotta <i>mint, lemon verbena, toasted sour dough</i> .....	7.25
Steak tartare <i>spiced sauce, capers, egg</i> .....	9.50
Salt & pepper squid <i>sweet chilli, lime</i> .....	8.50

## MAINS

Pot braised Lancashire duck leg <i>celeriac, fennel, shallot salad</i> .....	15.95
Roasted Dingley Dell pork belly <i>Bramley apple, sage sauce</i> .....	15.75
Burrata tortelloni <i>peas, broad beans, pomegranate</i> .....	14.50
Calabrian Nduja crusted yellowfin tuna <i>grilled onion, green sauce</i> .....	18.50
Roasted spring carrots & fennel <i>puffed wild rice, soy yoghurt</i> .....	12.95
Shepherd's pie <i>braised Wick Farm mutton, potato mash</i> .....	13.95
Fish & Chips <i>battered North Sea hake, minted peas, tartare sauce, salt &amp; vinegar chips</i> .....	14.50
Grilled Loch Var salmon fillet <i>Markham Farm asparagus, lemon salsa</i> .....	15.75
240gm Irish Angus flat iron steak <i>garlic anchovy, watercress</i> .....	16.00

## SANDWICHES

Lobster & prawn roll <i>native lobster, prawn, thousand island dressing, brioche, fries</i> .....	15.50
Bluebird hamburger <i>cheese, gem lettuce, house sauce, pickle, fries</i> .....	14.50
Open Gloucestershire smoked salmon <i>avocado, crème fraiche, cress</i> .....	11.95
Ultimate British butty <i>Bacon, sausage, egg, chip sandwich</i> .....	12.50

## SALADS

Markham Farm green asparagus, <i>shaved fennel, pickled kohlrabi, orange</i> .....	9.75
Quinoa, toasted corn, smoked almonds <i>spring onion, radish, miso dressing</i> .....	5.15/9.25
Crispy Goosnargh duck & watercress <i>pickled radish, watermelon, cashew, sesame dressing</i> .....	11.95
Caesar salad <i>baby gem, Berkswell, smoked anchovies, croutons</i> .....	6 / 11
Crayfish, spinach & baby potato <i>preserved lemon dressing, toasted crumbs</i> .....	11.50

## SIDES

Butter leaf, herb, hazelnut, mustard dressing ..	3.50
Potato chips.....	3.50
Steamed spinach, garlic, olive oil.....	3.95
Purple sprouting broccoli, chilli, almonds.....	3.95

## DESSERTS

Sticky toffee pudding <i>vanilla ice cream</i> .....	5.00
Vanilla cheesecake <i>blackberries</i> .....	5.50
Glazed lemon tart <i>crème fraiche</i> .....	5.50
Caramelised pineapple <i>coconut ice cream, lemon balm</i> .....	6.00
Eton Mess <i>crushed meringue, raspberries, whipped cream</i> ....	6.50
Selection of British Cheeses .....	8.50

## ICE COUPES

### Banana split

*Vanilla & caramel pecan ice cream,  
banana, candied pecans, Chantilly*  
7.50

### Triple chocolate

*Chocolate ice cream, caramelised popcorn,  
brownie, chocolate crumble*  
7.50