



BREAD & BUTTER - 2
SMOKED ALMONDS - 4

NOCELLARA OLIVES - 4
TAMARIND SPICED CHICKEN - 5

SWEETS

BLUEBIRD BREAKFAST BOWL - 8
Greek yoghurt, banana, berries, cocoa nib, coconut, goji berries

WAFFLES - 8
chocolate sauce/crispy bacon/banana
add a scoop of vanilla ice-cream - 1.5

EGGS

AVOCADO, POACHED EGGS & CORNBREAD -11
hot sauce & coriander

EGGS BENEDICT / FLORENTINE / ROYALE - 10/10/11

OMELETTE - 9
Forest mushroom, Gruyere cheese, rocket

EXTRAS
avocado or streaky bacon - 3
smoked salmon - 4.5

SALADS

WATERMELON POKE - 12 (VG)
Compressed watermelon, quinoa, edamame beans, avocado, fried shallots, chilli, ginger, wakame

BEAN & ROCKET SALAD - 9/14 (VG)
roast beets, humous, rocket, squash, butter beans, maple & lemon dressing, pumpkin seeds

SAKU TUNA POKE - 15
quinoa, edamame beans, avocado, bean shoots, crisp fried shallots

CRISPY DUCK SALAD - 11/15.5
mango, shaved carrots, chilli & ginger dressing

CHICKEN CAESAR SALAD - 10/14.5
baby gem, parmesan, smoked anchovies, croutons

STARTERS

FOREST MUSHROOM SOUP - 7 (V)
Cheesetwist, truffle oil

PUGLIAN ANTIPASTO (to share) - 8pp
burrata, prosciutto, salami, marinated vegetables, grilled sourdough

TOFU BUFFALO BITES - 7 (VG)
Crispy tofu, house buffalo sauce
Spring onion, sesame

SALT & PEPPER SQUID - 8
lime aioli, chilli

BURRATA - 10.5 (V)
Salt baked beetroot, purple basil pesto, Walnut crumb

MAINS

CHICKEN MILANESE - 16.5
free range hen fried egg, wilted kale, salsa verde

300gr GRASSFED SIRLION - 25
watercress, café de Paris, fries

BLUEBIRD HAMBURGER - 15
cheese, gem lettuce, house sauce, pickle

CRAB LINGUINE - 18.5
chilli, tomato, parsley & garlic

DORSET LAMB SHANK - 20
roast market vegetables, gremolata & jus

VEGAN BURGER - 14 (VG)
plant based bun, quinoa patty, vegan cheese, aioli

STROZZAPRETI - 14 (VG)
Wild mushroom, purple basil pesto

BRAISED OX CHEEK - 18.5
carrot puree, baby onions & crisp pancetta

BUTTERMILK CHICKEN CURRY - 16
basmati rice, homemade naan, cashews

STEAK OF THE DAY -17
Chimichurri, fries + 125ml red wine

FISH & CHIPS - 15
battered haddock, crushed peas, tartar sauce, chips

ROAST BRIXHAM COD - 19
champ mash, charred scallions & shrimp bisque

ENGLISH KALE - 4
Ginger & chilli

POTATO FRIES - 4

BUTTER LEAF - 4
herb, mustard dressing

ROAST SQUASH - 4
parmesan

TVC BLOODY MARY - 10.5

Ketel One vodka & fresh tomato juice mixed with our blend of spices & served with Fresh Herb

ENGLISH GARDEN £10

Hendrick's, elderflowers cordial, fresh cucumber, mint, Fever-Tree slim-tonic

BB's ESPRESSO MARTINI £11

Sauvuelle vodka, Cold Brew Coffee Liquor, vanilla syrup and brewed coffee.

BLUEBIRD FIZZ £9

Lillet Blanc, St. Germain Liquor, Blue Curaçao grapefruit juice topped with Elderflower-Tonic.

DESSERTS

STICKY TOFFEE PUDDING - 7
butterscotch sauce, vanilla ice cream

RASPBERRY PAVLOVA - 7 (VG)
wild raspberry sorbet

DARK CHOCOLATE CARAMEL MOUSSE - 7
candied walnuts & vanilla ice cream

ICE CREAM & SORBET SELECTION -5
(3 scoops)

