BLUEBIRD

EXCLUSIVE HIRE MENU

£95 PER PERSON

Please choose the same one starter, main and dessert for your whole party to dine from. Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering a different dish. All seasonal flavours to be confirmed by our kitchen team.

STARTERS *Please choose one starter from the selection*

Smoked Scottish salmon, sour cream, capers, brown bread & butter

Tuna tartare, Isle of Wight tomato, green chilli, Espelette, sweet potato chips *(add caviar +£10pp)*

Burrata, tomatoes, balsamic & early harvest olive oil (v)

Game pithiviers, butternut squash, woodland sauce

Chopped Salad, kale, radish, fennel, carrot & orange dressing (vg)

Steak tartare, egg yolk, bone marrow toast *(add caviar +£10pp)*

MAINS *Please choose one main dish from the selection*

12oz ribeye, peppercorn sauce

The OG chicken kiev, chicken & mushroom sauce

Essex lamb chop, shoulder croquette, cauliflower, shepherd's pie & jus

Hake mornay, toasted garlic breadcrumbs, olives and tomatoes

Grilled salmon, minestrone pesto, tomato broth

Suckling pig, pork belly, slow-cooked cheek, quince & mustard

Crispy duck salad, kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts (h)

Ricotta ravioli, tomato arrabbiata, parmesan (v) *(add truffle +£5)*

Truffle gnocchi, wild mushrooms, vegan cheese & pepper (vg)

Beef wellington, sauce bordelaise *(supplemental fee of £10pp)*

SIDE DISHES

All mains are served with buttered new potatoes & steamed seasonal greens. Optional extra side dishes are available below at a charge.

Fries (vg) £7 | Truffle fries £10 | Gem leaf salad (vg) £8 | Isle of Wight tomatoes £9

OUR EXECUTIVE HEAD CHEF IS PLEASED TO DESIGN BESPOKE DISHES FOR PARTIES ON REQUEST

DESSERTS

Please choose one dessert from the selection

Crème brûlée, mix berry compote

Warm chocolate cake, vanilla ice cream

White chocolate & ginger cheesecake

Pineapple carpaccio, coconut sorbet (vg)

Sticky toffee pudding

OPTIONAL EXTRAS

Additonal side dishes can be ordered below at a charge

Nocellara olives £6

Sourdough bread & butter £7

Seasonal velouté (vg) £8

Veal bacon skewers £10

Cornish artichoke spread with crisps £8

Deep fried oyster, oyster mayo, dill & cucumber £8

Cheese board £10 *(between two)*

DISCOVER MORE

@BLUEBIRDRESTAURANTS

(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request | (gf) - Gluten free

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill, including for exclusive hire bookings.