

# BLUEBIRD

## CHELSEA

### £ 60 THREE COURSES



#### Starters

Chilled Watermelon & Isle of Wight Tomato Gazpacho (vg)  
*strawberry, basil & tomato vinaigrette 347 Kcal*

Lightly Cured Seatrout  
*coconut, lime, mint & chilli 350 Kcal*

Ham & Melon  
*Prosciutto ham, Cantaloupe melon, aged balsamic & mint 520 Kcal*

#### Mains

Orange Glazed Heritage Carrot (vg)  
*chickpea & tahini dressing, pine nuts brittle, dill & sicho oil 639 Kcal*

Miso Marinated Loch Duart Salmon  
*soy & lemongrass master stock with edamame, carrot & shimeji mushrooms 653 Kcal*

Herb Butter Roasted Chicken  
*cauliflower puree, summer truffles & English peas 664 Kcal*

#### Sharing Sides

Chef Selection of Sides (vg)



#### Desserts

Vanilla Crème Brulée (v)  
*strawberry, strawberry mint & basil salad 707 Kcal*

Warm Chocolate Cake  
*vanilla ice cream 536 Kcal*

Sorbet (vg) 54 Kcal

Please kindly be advised a basket of bread and butter contains 392 kcal per 100 grams.  
If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% service charge will be added to your bill. Prices include VAT.