

bluebirdchelsea

Wimbledon Men's Final Menu 3 courses for £50 per person

bluebird seafood tasting plate
poached salmon, prawn & crayfish cocktail, smoked salmon, rye bread, salmon keta caviar

pork terrine
toasted sourdough, cornichons, piccalilli

roasted stuffed red pepper
roasted vegetables, goats cheese, rocket & aged balsamic

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28 day aged hereford sirloin steak with cognac & peppercorn sauce
portabello mushroom, green beans, pancetta, french fries

pan roasted sea bass fillet
asparagus, fennel, orange & cucumber salad, honey & orange dressing

hand made asparagus and pecorino tortellini
rocket & parmesan crisp

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eton mess
strawberries, chantilly cream, meringue

summer champagne jelly
veuve clicquot champagne, raspberries

purbeck sorbet
lemon & raspberry



12.5% discretionary service charge will be added to your bill.
prices include vat at the current rate.