

Evening Standard Summer Menu

Starters

Chilled pea & broad bean soup crème fraiche, mint
Heritage tomatoes, goats curd, puffed barley & basil
Cured salmon, dill mayo, pickled cauliflower, herb oil
Fried ham hock, gribiche sauce, watercress

Mains

Roast baby chicken kale, tarragon & lemon
Grilled bream, almond romesco, chorizo, parsley & olive
Grilled baby carrots, fennel, soy yoghurt, puffed wild rice & seeds
Roasted duck breast, pickled girolles, turnip, black cabbage & nasturtium

Desserts

Chocolate tart & Jersey clotted cream
Vanilla cheesecake & Kentish strawberries
Poached peach & raspberry ripple ice cream
Pineapple carpaccio, coconut sorbet, passion fruit, lemon balm

2 courses £20 / 3 courses £25
with a glass of wine (125ml)

Sides £4.5

Potato purée, roast garlic & olive oil	Fine green beans, mustard dressing
Buttered peas & broad beans, turnips & gem	Butter leaf lettuce, shallots, herbs & hazelnuts
Triple cooked chips	

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#60DAYSOFSUMMER

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ITALIA PONTI 

A cover charge of £2 per person will be added to your bill

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

Please speak to your waiter if you require any information regarding allergies or intolerances. Facebook/Twitter/Instagram: @bluebirdchelsea