

# Bird *in* Hand

## Sunday

<b>Pub Snacks</b>	Butcombe beer bread - whipped brown butter (v)	4.25
	Puffed pork scratchings - sage salt, apple and tamarind ketchup	4.50
	'Taramasalata' - whipped smoked cod's roe, raw summer vegetables, sumac	7.50
	Pea and broad bean Scotch egg - preserved lemon mayo (v)	7.50
	Ston Easton lamb - belly and sweetbread, sticky mint sauce	6.95
<b>Starters</b>	Jersey Royal potato soup, crispy garlic nuggets, watercress (v)	6.50
	Smørrebrød - hot-smoked Chalk Stream trout on rye bread, crème fraiche, pickled fennel, trout caviar	8.50
	Carver duck terrine - confit leg and smoked breast, chicory jam, port, pickled spring vegetables	9.50
	Green salad - broad bean hummus, radishes, asparagus, pea shoots, lemon confit, almond dukkah (ve)	7.25/11.95
	Brixham hand-picked crab salad - avocado, chilli, creamed corn croquette, brown crab tuille	10.95
<b>Roasts</b>	<i>All our roasts are served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes, red wine gravy</i>	
	Stokes Marsh Farm sirloin of beef - slow-braised ox cheek nugget, Tewkesbury relish	18.50
	Cameron Naughton pork belly - slow-cooked 'porchetta' with rosemary, fennel and thyme, hog's pudding, apple sauce	16.95
	Pithivier - seasonal vegetables, vegan jus (ve)	13.95
<b>Mains</b>	The Bird in Hand burger - smoked bacon and tomato relish, Monterey Jack, crispy onions, mustard aioli, pickles, fries	15.50
	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	14.95
	Summer vegetable and green herb risotto, yellow courgettes, sugar snap peas, vegan feta (ve)	12.95
	Cornish sole - baked whole, crispy cockles and mussels, sprouting broccoli, seaweed butter	18.95
<b>Sides</b>	Cauliflower cheese (v)	4.50
	Koffman's thick-cut pub chips (v)	4.25
	Koffman's skin-on fries, truffle aioli, Parmesan (v)	4.75
	Grilled hispi cabbage, three mustard butter, Parmesan (v)	4.50
	Grilled spring onions and broccoli, broad bean hummus, almonds (ve)	4.50
	Bird in Hand allotment salad, radish, herbs (ve)	3.95

### Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask a member of staff for gluten friendly options. Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



<b>Puddings</b>	Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.50
	Dark chocolate delice - sea salt, chocolate wafer, Bailey's ice cream (v)	7.95
	Strawberries and cream - Cheddar Valley strawberries, vanilla panna cotta, shortbread, meringue, strawberry jelly	7.95
	Banana cake - miso caramel, peanut butter mousse, bitter chocolate, banana praline (ve)	7.50
	Gooseberry fool, elderflower, gingernut granola, lemon balm (v)	7.50

**Cheese**

<i>All served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)</i>		
Westcombe Cheddar, Bath Soft, Barkham Blue	one 5.95 / two 7.95 / three 12.95	

<b>Nearly full?</b>	The Bird in Hand chocolate box	6.50
	Affogato - vanilla ice cream, espresso, pistachio biscotti	4.50
	<i>Food for thought</i> (50p from every sale of this dish will be donated to The Burnt Chef Project)	



THE BURNT CHEF  
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

**Our Suppliers & Producers**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

