

Bird in Hand

Supper

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| Pub Snacks | | |
| Roast onion focaccia - summer herb pesto (v) | | 5.00 |
| Puffed pork scratchings - sage salt, apple and tamarind ketchup | | 4.50 |
| Cornish crispy baby squid, tomato and red onion salsa, rocket mayonnaise | | 7.50 |
| Cauliflower popcorn - turmeric, coconut yoghurt, mint (ve) | | 6.25 |
| Pea and broad bean Scotch egg - preserved lemon mayo (v) | | 7.50 |
| The Bird in Hand sausage roll, home made condiments | | 6.95 |

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| To Share | A selection of our pub snacks for the table | 27.95 |
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| Starters | | |
| Isle of Wight tomatoes - heritage beets, pink pickled quails eggs, Burrata, pesto (v) | | 8.50 |
| Smørrebrød - hot-smoked Chalk Stream trout on rye bread, crème fraiche, pickled fennel, trout caviar | | 9.25 |
| Creedy Carver duck spring roll - blue cheese waldorf salad, pickled carrot | | 9.50 |
| Green salad - broad bean hummus, radishes, asparagus, pea shoots, lemon confit, almond dukkah (ve) | | 7.25/11.95 |

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| Mains | | |
| 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 | | 15.50 |
| Tarragon gnocchi - whipped ricotta, king oyster mushroom, truffle, mushroom crumble (v) | | 15.95 |
| Cornish day boat mackerel - Isle of Wight tomato, panzanella dressing, pickled cucumber and shallots | | 15.95 |
| Ston Easton rump of lamb - chantenay carrots, potato terrine, rainbow chard, pancetta and lamb sauce | | 23.50 |
| Roast Romano pepper - Israeli couscous, harissa, romesco, spring onion salad and crispy capers | | 18.95 |
| Smoked pancetta and Creedy Carver chicken pie - Maderia and mustard sauce, Koffmann fries and charred hispi | | 16.50 |

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| Steaks | | |
| <i>Our Aberdeen Angus and Hereford cross beef from Walter Rose is 28-day dry-aged on the bone using Himalayan salt. All served with confit tomato, roast red onion, garlic mushroom, triple-cooked chips and watercress</i> | | |
| 8oz bavette (served medium-rare and sliced) | | 19.95 |
| 10oz rib eye | | 29.95 |
| 8oz fillet | | 34.95 |

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| Sauces | Three mustard butter / Béarnaise / Peppercorn / Tewkesbury relish | <i>each sauce</i> | 2.00 |
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| Sides | | |
| Koffmann's thick-cut pub chips (v) | | 4.25 |
| Koffmann's skin-on fries, truffle aioli, Parmesan (v) | | 4.75 |
| Bird in Hand allotment salad, radish, herbs (ve) | | 3.95 |
| Grilled hispi cabbage, three mustard butter, Parmesan (v) | | 4.50 |
| Grilled spring onions and broccoli, broad bean hummus, almonds (ve) | | 4.50 |
| Butcombe beer-battered onion rings (v) | | 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.



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| Puddings | 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 |
| | Cheddar Valley strawberry posset - lemon sherbet, lemon thyme | 7.95 |
| | Lemon drizzle polenta cake - crystallised lemon and lime, mango sorbet (ve) | 7.50 |
| | Gooseberry fool - elderflower syllabub, stem ginger puree and gingernut granola | 7.50 |

Cheese *All served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)*

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| Westcombe Cheddar, Bath Soft, Barkham Blue | one 5.95 / two 7.95 / three 12.95 |
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| Nearly full? | 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...

