

Bird *in* Hand

Sunday Menu

Pub Snacks	Bird in Hand house sourdough - whipped Netherend Farm butter (v)	4.95
	'Cheese and onion' croquette - Gruyere, thyme, green peppercorn mayonnaise (v)	6.50
	Clarence Court Scotch egg - piccalilli	7.00
	Glazed chorizo picante - sherry vinegar, honey and thyme	6.95
	Torbay squid - tomato and red onion salsa	7.95
Starters	Cornbury Estate venison carpaccio - capers, gherkins, charred onions, smoked aioli	9.50
	Game terrine - smoked pigeon, confit pheasant and rabbit, Butcombe Original grain mustard, sourdough	8.95
	Roast Crown Prince squash - bulgur wheat, crispy kale, romesco, watercress (ve)	7.95
	Mushroom soup - crispy goat's cheese, creme fraiche and tarragon (v)	7.50
	Cornish mackerel - cured and grilled, smoked pate, cucumber, buttermilk, apple, dill	9.95
To Share	Whole baked Tunworth cheese - British charcuterie, house pickles, chutney, Butcombe beer bread	27.95
Roasts	All our roasts are served with Yorkshire pudding, seasonal vegetables, cauliflower cheese, roast potatoes, red wine gravy	
	Stokes Marsh Farm sirloin of beef - roast sirloin and slow-braised sticky beef, Tewkesbury relish	18.50
	Cameron Naughton pork - roast loin and crispy belly, apple sauce	16.95
	Pithivier - seasonal vegetables, vegan jus (ve)	13.95
Mains	Butcombe Gold beer-battered fish - thick-cut chips, proper mushy peas or curry sauce, tartare sauce	15.50
	Cornbury Estate venison, wild mushroom and juniper pie - Butcombe Rare Breed ale sauce, creamed potato, parsnip	19.95
	Salt-baked heritage carrot risotto - pickled carrots, crispy kale, vegan gouda, pine nuts, sage (ve)	14.95
	Roast cod - Brixham crab bisque, sticky sherry chorizo, braised fennel, samphire	19.95
Sides	Koffmann thick-cut chips (v)	4.25
	Koffmann skin-on fries - truffle aioli, Parmesan (v)	4.95
	Roast artichokes - new potatoes, pancetta, truffle oil	4.50
	Leaves, herbs and radishes (ve)	3.95
	Creamed potatoes (v)	4.50
	Kale, garlic and herb butter (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.



Recycled (FSC) paper & designed for single use only.

Desserts	Warm plum Bakewell tart - custard and poached plums (v)	7.50
	Sticky toffee and date pudding - hazlenut praline, malt ice cream (v)	7.95
	Dark chocolate delice - sea salt, chocolate wafer, Baileys ice cream	7.95
	Pressed autumn apples - hazelnut crumble, blackberry sorbet, hazelnut cream, blackberry gel (ve)	6.95

Cheese	<i>A selection of British cheese, selected by our chefs.</i>	
	Served with walnut and honey loaf, pickled walnut, quince paste, sourdough crackers (v)	12.95

Nearly full?

Bird in Hand chocolate box	8.00
Affogato - vanilla ice cream, espresso, biscuit	4.50
Food for thought (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...

