

Bird *in* Hand

Supper 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
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
	Salt-baked heritage carrot risotto - pickled carrots, crispy kale, vegan gouda, pine nuts, sage (ve)	14.95
	Stokes Marsh Farm oxtail ragu - house pappardelle, Parmesan, proper garlic bread	16.95
	Roast cod - Brixham crab bisque, sticky sherry chorizo, braised fennel, samphire	19.95
	Cornbury Estate venison, wild mushroom and juniper pie - Butcombe Rare Breed ale sauce, creamed potato, parsnip	19.95
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	19.95
	10oz rib eye	32.95
	12oz rump	24.95
Sauces	Garlic and herb / Bearnaise / Peppercorn / Tewkesbury relish	2.00
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 from our garden (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)	6.95
	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...

1. Arthur David - Bishop Sutton
2. Butcombe Brewing Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury

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