BIRD IN HAND

Supper Menu

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
	Glazed chorizo picante – sherry vinegar, honey and thyme	6.95
	Torbay squid – tomato and red onion salsa	7.95
To Share	A selection of our pub snacks for the table	22.95
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
	Jerusalem artichoke soup – hazelnut and honey pesto, white onion marmalade (ve)	7.50
	Cornish mackerel – cured and grilled, smoked pate, cucumber, buttermilk, apple, dill	9.95
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
	Kelly Bronze turkey ballotine 19.95 Chestnut and apricot stuffing, hassleback potatoes, breaded salsify, winter greens, pigs in blankets, turkey gravy, cranberry and port gel	
Steaks	*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*	
	6oz rump	15.95
	8oz bavette	19.95
	10oz rib eye	32.95
Sauces	Garlic and herb butter / Bearnaise / Peppercorn / Tewkesbury relish	each sauce 2.00
Sides	Koffmann thick-cut chips (v)	4.25
	Koffmann skin-on fries – truffle aioli, Parmesan (v)	4.75
	Salt-baked carrots, pine nuts, sage (v)	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.

The Publican Awards – BEST MANAGED PUB COMPANY WINNERS 2021 – Butcombe – Liberation

The Publican Awards – BEST FOOD OFFER WINNERS – 2019 & 2020 – Butcombe – Liberation

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Puddings

Warm plum Bakewell tart - custard and poached plums (v)	7.50
Sticky date and toffee pudding - butterscotch sauce, pecans, rum and raisin ice cream (v)	6.95
Warm chocolate mousse - pistachio nougatine, white chocolate, brandy butter ice cream (v)	7.50
Pressed winter apples - hazelnut crumble, blackberry sorbet, amaretto cream (ve)	7.50

Cheese

A selection of British cheese, selected by our chefs.

Served with walnut and honey loaf, pickled walnut, mulled wine poached pear, 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...