

BIRD IN HAND

Sunday

Mimosa 6.75

Ketal One Vodka Bloody Mary 9.50

Virgin Mary 4.10

**While
you wait**

Yoghurt and black onion seed flat breads,
smoked Hummus, Fussels pressed rapeseed oil
4.95 (699 kcal)

Gordal olives
4.25 (268 kcal)

Starters

Spiced Creedy Carver duck spring roll, blue cheese Waldorf salad, black pepper mayonnaise (428 kcal)	9.50
Home Smoked Chalk Stream trout, Ravigote dressed Jersey Royals, radish, rocket (395 kcal)	8.75
English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, herbs, caper and shallot dressing (v, ve) (357 kcal)	7.95
Cured Chalk Stream Farm trout – golden beetroots, fennel, lime, crème fraiche, dill (395 kcal)	9.50
Chickpea and polenta panisse – romesco sauce, charred Norfolk asparagus, cashew cream, dukkah (ve) (448 kcal)	8.50
Lamb Shoulder and Summer Savoury Croquette, niçoise dressing, IoW Tomatoes (321 kcal)	8.95

Roasts

All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, maple-roasted carrots, our mozzarella, Cheddar and vegetarian Parmesan cheesy leekes, and red wine gravy.

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce (1454 kcal) Try this with our best-selling and Bristol-born brew; Butcombe Original beer	18.95
Castle Mead Farm chicken - sage and onion sausage roll, bread sauce (1766 kcal)	17.50
Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce (1220 kcal)	17.50
Veggie roast of the week - seasonal vegetables, vegan jus (1582 kcal)	14.95
Whole roasted Castlemead Farm free range chicken to share (4725 kcal) Served family style, with all the trimmings and unlimited red wine gravy!	65.00

Mains

Spring garden risotto – broad beans, Norfolk asparagus, marinated feta, sunflower seed and sorrel pesto (v, ve) (1191 kcal)	16.50
Brixham Market fish – minted new season potatoes, watercress butter sauce, young spinach, radishes (554 kcal)	19.95
Salt baked beetroots – sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve) (625 kcal)	15.95
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1423 kcal)	18.50

Sides

Ultimate cheesy leekes, thyme crumb (v) (303 kcal)	5.50	Roast potatoes, smoked bacon relish (741 kcal)	5.95
Yorkshire pudding filled with sticky beef shin, horseradish (626 kcal)	5.95	Maple roasted carrots, cashew cream, dukkah (ve) (504 kcal)	5.50
Spring cabbage, garlic and herb butter (v) (239 kcal)	4.50	Tenderstem sprouting broccoli, romesco, almonds (ve) (241 kcal)	5.50
Koffmann thick-cut pub chips (v) (644 kcal)	4.25	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	4.95



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Turn over to order our,
puddings and more



Puddings

Sticky date and toffee pudding – butterscotch sauce, pecans, rum and raisin ice cream (v) (1109 kcal)	7.50
Deep fried rice pudding – coconut, kaffir lime sorbet, rum, roast pineapple, mint (ve) (667 kcal)	7.95
Cherry tartlet, almond brittle, almond ice-cream, pearl sugar (v) (805 kcal)	7.95
Salted caramel cheesecake, dark chocolate crisp, hundreds and thousands, condensed milk ice-cream (1111 kcal)	8.50
The Bird in Hand chocolate box - handmade chocolates and sweet treats (710 kcal)	8.00
Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit (236 kcal)	4.50

Food for thought: 50p from every sale of this dish will be donated to The Burnt Chef Project

Cheese to share

A selection of British artisan cheese, selected by our chefs.

Served with caramelised apple chutney, Medjool dates, cornichons, candied walnuts, sourdough crispbreads (1154 kcal) **16.95**



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.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	Grenat Maury Lafage - red dessert wine	Please refer to the drinks menu for full price list
Limoncello	Classic Negroni	
Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon - white dessert wine	

Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

Perhaps try something chilled?

Dairy-free milks available

Iced coffee: Illy espresso, milk, maple syrup **3.25** Iced tea: Canton red berry and hibiscus, fresh mint **2.75**

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.

Team Rewards - 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 team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

Calorie Info - All of our portions are calculated for one person to consume, except the snacks to share which are encouraged for 2 to 4 people to consume. Adults need around 2000 kcal a day.