

# BIRD IN HAND

## Menu

<b>While you wait</b>	Yogurt and black onion seed flat breads, smoked hummus, Fussels pressed rapeseed oil <b>4.95</b> (699 kcal)	Gordal olives <b>4.25</b> (268 kcal)	British artisan charcuterie <b>13.95</b> (362 kcal)
	<b>Share all the above</b> (1291 kcal)	<b>19.95</b>	

### Starters

Spiced Creedy Carver duck spring roll, blue cheese Waldorf salad, black pepper mayonnaise (428 kcal)	<b>9.50</b>
Home smoked Chalk Stream trout, ravigote dressed Jersey Royals, radish and rocket (395 kcal)	<b>8.75</b>
English pea salad – Evesham goat's curd, spiced pea fritters, pea shoots, herbs, caper and shallot dressing (v, ve) (357 kcal)	<b>7.95</b>
Chickpea and polenta panisse – romesco sauce, charred Norfolk asparagus, cashew cream, dukkah (ve) (448 kcal)	<b>8.50</b>
Lamb shoulder and marjoram croquette – gremolata mayonnaise, confit tomato (321 kcal)	<b>8.95</b>

### Mains

Spring garden risotto – broad beans, Norfolk asparagus, marinated feta, sunflower seed and sorrel pesto (v, ve) (1191 kcal)	<b>16.50</b>
Bird in Hand pie of the day – seasonal vegetables, matching sauce, choice of creamed potatoes or chips (1616 kcal)	<b>16.95</b>
Stone Bass – spiced carrot puree, harissa roasted aubergine, roast chantenay carrots (554 kcal)	<b>19.95</b>
Salt baked beetroots – sprouting broccoli tempura, lentil dahl, smoked tomato jam, cumin, coconut yoghurt (ve) (625 kcal)	<b>15.95</b>
10oz cured gammon chop – Thatchers cider and honey glaze, garlic runner beans, runny egg and hash brown (779 kcal)	<b>26.50</b>
Butcombe Gold beer-battered fish – thick cut chips, proper mushy peas or curry sauce, tartare sauce (1423 kcal)	<b>18.50</b>
The Bird in Hand burger – smoked bacon relish, Monterey jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	<b>16.50</b>

### Sam's 'Bangers and Mash' – The winning dish at The Salon Culinaire 'Pub Chef of The Year 2022'

Homemade Cumberland sausage, sticky pancetta, red onion and mustard marmalade, savoy cabbage, creamed potato (934 kcal)	<b>18.50</b>
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### 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 garlic butter, Koffmann chips, confit tomato, roasted mushroom and watercress

8oz flat iron (served medium-rare and sliced) (1164 kcal)	<b>21.95</b>
6oz (964 kcal) / 12oz rump (1077 kcal)	<b>19.95/28.95</b>

### Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal)	<b>each sauce 2.50</b>
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### Sides

Bird in Hand salad, radish, herbs (ve) (140 kcal)	<b>3.95</b>	<b>Potatoes</b>	
Truffled three cheese mac and cheese, thyme crumb (v) (871 kcal)	<b>6.95</b>	Koffmann thick-cut pub chips (v) (644 kcal)	<b>4.25</b>
Chargrilled tenderstem broccoli, romesco, almonds (ve) (241 kcal)	<b>5.50</b>	Koffmann skin-on fries (v) (577 kcal)	<b>4.25</b>
Butcombe Gold beer-battered onion rings (v) (540 kcal)	<b>3.95</b>	Posh fries – truffle aioli, Parmesan, chives (v) (904 kcal)	<b>4.95</b>
Spring cabbage, garlic and herb butter (v) (239 kcal)	<b>3.95</b>	Ravigote dressed Jersey Royal salad (351 kcal)	<b>4.25</b>
		Creamed potatoes (547 kcal)	<b>4.50</b>



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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)	4.95

**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 (1454 kcal)	16.95
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**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	<b>Please refer to the drinks menu for full price list</b>
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
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## 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.