

BIRD IN HAND

Main Menu

While you wait

Sage and onion focaccia, autumn pesto,
Gordal olives (v) (1293 kcal) **8.50**

Starters

Cornbury Estate venison carpaccio – Stornoway black pudding, parsnip, quail's egg, Roscoff onion (490 kcal)	9.95
Cured Chalk Stream trout – smoked potato, caviar, crème fraîche, golden beetroot, fennel jam (464 kcal)	18.50
Roast butternut squash and almond soup – almond dukkha, harissa oil, wholemeal brioche (pb) (412 kcal)	6.50
Cauliflower and sprout pakora – caramelised celeriac puree, coconut yoghurt, coriander chutney (pb) (375 kcal)	8.50
Beef shin and horseradish croquette – cauliflower cheese, Parmesan crumb, chives (1504 kcal)	10.95

Mains

Beetroot tart tatin – crisp goat's cheese, garlic, pickled beetroots, maple-glazed carrots (pb) (1283 kcal)	16.95
Bird in Hand pie of the day – seasonal vegetables, matching sauce, choice of creamed potatoes or chips (1616 kcal)	18.50
Brixham hake and River Fowey mussels – langoustine bisque, sea vegetables, saffron potatoes, aioli (875 kcal)	23.95
Salt-baked carrot and beetroot – whipped cashews, panisse, kale, romesco, pink onions, dukkah (pb) (845 kcal)	15.95
Cameron Naughton pork belly – pease pudding, Thatchers cider sauce, crackling, roast Brussels sprouts (813 kcal)	19.95
The Bird in Hand burger – smoked bacon relish, Monterey Jack, crispy onions, mustard aioli, Koffmann fries (1201 kcal)	16.50
Butcombe Gold beer-battered fish – thick-cut chips, proper mushy peas or curry sauce, tartare sauce (1423 kcal)	18.50
Sam's 'Bangers and Mash' – The winning dish at The Salon Culinaire 'Pub Chef of The Year 2022' (934 kcal)	18.50
Homemade Cumberland sausage, sticky pancetta, red onion and mustard marmalade, savoy cabbage, creamed potato	

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)	23.95
6oz rump (964 kcal)	19.95
12oz rump (1077 kcal)	34.95

Sauces

Bearnaise (55 kcal) / Peppercorn (41 kcal) **each sauce 2.50**

Sides

Bird in Hand salad, radish, herbs (pb) (140 kcal)	4.25	Roasted Brussels sprouts and tops, nut butter (pb) (219 kcal)	4.50
Koffmann thick-cut chips or skin-on fries (v) (644 kcal)	4.25	Posh fries, truffle aioli, Parmesan, chives (1477 kcal)	4.95
Truffled macaroni and cheese, thyme crumb (v) (871 kcal)	6.95	New potatoes, Ravigote dressing (v) (351 kcal)	4.25
Creamed potatoes (547 kcal)	4.50	Honey-roasted Chantenay carrots (v) (280 kcal)	5.00



Scan the QR
code to order
and pay on
your device



Puddings

Spiced sticky date pudding – gingerbread ice cream, rum butterscotch, candied pecans (v) (1030 kcal)	8.50
Prosecco poached pear – whipped vanilla cheesecake, blackberry, honeycomb (pb) (627 kcal)	8.50
Roast apple crumble tart – Bramley apple sauce, pumpkin spiced ice cream (v) (1013 kcal)	7.95
Dark chocolate delice – sour cherry sorbet, syllabub, maple granola (v) (661 kcal)	8.50

The Bird cheese plate

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

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers (1454 kcal) **16.95**

Try a glass of Cockburn's port to go with your cheese

Nearly full?

The Bird in Hand chocolate box – handmade chocolates and sweet treats (710 kcal) **9.00**

Homemade ice creams and sorbet – with little biscuits (please ask for flavours) (368 kcal) **2 scoops 4.95**

Affogato – Madagascan vanilla ice cream, Illy espresso, little biscuit (302 kcal) **4.95**

Add a shot of Amaretto liqueur for the perfect after dinner treat!

Food for thought: 50p from every sale of this dish will be donated to 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, liqueurs, and cocktails

A few of our favourites...

Espresso Martini	Bulleit Bourbon Old Fashioned	Valdivieso Eclat Botrytis Semillon – white
Ameretto Sour	Classic Negroni	dessert wine
		Grenat Maury Lafage – red dessert wine

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

Perhaps try one of our seasonal treats?

Dairy-free milks available

Black Forest Monbana hot chocolate

Gingerbread spiced latte

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, (pb) Plant-based, (pbo) Plant-based option available on request. 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.