

# BIRD IN HAND

## Sunday

### While you wait

Piston Forêt Noire gin & tonic / Rhubarb Spritz / Tommy Margarita / Sapling Negroni

Goram IPA brioche – Butcombe Gold and Lye Cross Farm Cheddar dip with 'Branston pickle' (v) **6.50**

### Two courses 27.95 / Three course 34.95

#### Starters

Roast heritage tomato soup – focaccia crouton, basil pesto, black garlic emulsion (v)  
Bird in Hand smoked mackerel rilette – rhubarb and chilli jam, dill pickle, onion seed crackers  
Crispy pressed pork belly – 'nduja mayonnaise, pickled red cabbage, puffed pork rinds, paprika  
Charred local asparagus – spring bean salad, sorrel, mint, marinated feta, radishes (v) (pbo)

#### The Great British Roast

*All our roasts are served with roast potatoes, Yorkshire pudding, seasonal greens, root vegetables, maple-roast carrots and red wine gravy*

Stokes Marsh Farm rump of beef – slow-braised beef shin, horseradish sauce  
Cameron Naughton pork belly – 'porchetta' with fennel and herbs, sausage stuffing, apple sauce  
Castlemead Farm chicken – sage and onion sausage roll, bread sauce  
Seasonal vegetable Wellington – mushroom gravy, prune ketchup (v) (pbo)

#### Mains

Black pepper gnocchi – red pepper ragu, whipped mozzarella, smoked almonds, picante peppers, sprouting broccoli (v)  
Butcombe Gold beer-battered fish and chips – proper mushy peas or curry sauce, tartare sauce  
The beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries

#### Sides

Roast potatoes, bacon relish, crispy onions <b>5.95</b>	Yorkshire pudding, sticky beef shin, horseradish <b>5.95</b>
Cauliflower cheese, thyme crumb (v) <b>4.95</b>	Garden salad, radish, herbs (pb) <b>4.95</b>
Posh fries; truffle aioli, Parmesan, chives (v) <b>4.95</b>	Koffmann's thick-cut chips or skin-on fries (v) <b>4.50</b>

#### Puddings

Sticky date pudding – butterscotch, pecans, rum and raisin ice cream (v)  
Orange posset – poached rhubarb, gingerbread snaps, lemon thyme sherbet (pb)  
Mint choc-chip ice cream choux bun – caramelised white chocolate mousse (v)



**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.

**Scan the QR code for full calorie information.**



### **The Bird in Hand cheese plate (£6 supp)**

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

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers

### **Nearly Full?**

The chocolate box – handmade, with love **9.00**

Affogato – Madagascan vanilla ice cream, illy espresso, little biscuit (v) **5.50**

*Add a shot of Cotswold Distillery Cream Liqueur for the perfect after dinner treat*

**Food for thought:** £1 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.

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### **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 tea: Canton red berry and hibiscus, fresh mint

Iced coffee: illy espresso, milk, maple syrup

### **After Drinks** – Ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini

Limoncello

Bulleit Bourbon Old Fashioned

Sapling Negroni

Valdivieso Eclat Botrytis Semillon – white dessert wine

Grenat Maury Lafage – red dessert wine

### **Our food ethos**

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation. We cook everything fresh on the day, only ever using the best possible ingredients.

### **Port-to-plate in 24 hours**

Kingfisher Brixham champions sustainable and local fishing, aiming to deliver from port-to-plate in 24 hours and provide our kitchens and customers with the freshest, highest quality fish and seafood.

[butcombe.com/suppliers-producers](http://butcombe.com/suppliers-producers)



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