

BIRD IN HAND

Menu

Aperitifs

Peach Bellini / Sapling Negroni / Hugo's Gin Spritz

Pub Snacks *perfect for sharing*

Nocellara and Greek Mammoth olives, lemon verbena (pb)	4.25
Hobbs House breads, Estate Dairy salted butter, cold-pressed rapeseed oil (v) (pbo)	4.50
West End Farm pork sausage roll, spiced apple ketchup	5.95
Severn & Wye smoked mackerel pate, new season radishes, sourdough	7.95
Grilled shell-on prawns, Café de Paris butter, sourdough	9.95

Starters

Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad	8.95
Roast heritage tomato soup - focaccia crouton, basil pesto, black garlic emulsion (v)	7.50
Goram IPA cured Chalk Stream trout, green peas, wasabi, crème fraîche, toasted nori	9.95
Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)	7.95
Brixham crab arancini, tomato fondue, saffron aioli, Parmesan	9.50

Mains

Roast Castlemead Farm chicken thighs, sweet potato succotash, chorizo, sour cream, chimichurri	16.95
West End Farm pork ribeye, green peppercorn, caper and walnut sauce, sprouting broccoli, skin-on fries	21.95
Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, Parmesan crumble (v)	15.95
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut chips	16.50
Isle of Wight tomato panzanella salad, burrata, basil, caper and sherry vinaigrette (pb)	9.95/13.95
Brixham market fish of the day - please ask for details	MP
Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries	16.95
Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce	18.95
Hereford x Aberdeen Angus onglet steak, served medium-rare, garlic butter, Koffmann's fries, watercress	24.95
Add peppercorn sauce	2.50

Sides

Thick-cut pub chips or skin-on fries (v)	4.50	Sprouting broccoli, almonds, sherry dressing (pb)	5.50
Butcombe beer-battered onion rings	4.50	English garden salad, radish and herbs (pb)	4.95
Posh fries; truffle aioli, Parmesan, chives (v)	5.50	Sweet potato succotash, chimichurri (pb)	5.95



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.



Pudding

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)	8.50
Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime	7.95
Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)	7.95
Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	7.95

The Bird in Hand Cheese Plate

A selection of British artisan cheese, chosen by our chefs

Served with caramelised apple chutney, pickles, candied walnuts, sourdough crackers 16.95

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

Nearly Full?

Three little Nutella filled doughnuts (v) 3.50

Perfect with a coffee!

The 'After Eight', mint chocolate ice cream, sugar wafer, mint sprinkles (pb) 3.50

Two scoops of Granny Gothards ice creams and sorbets, with Rossini wafer curls (v) 4.95

Affogato; vanilla ice cream, illy espresso, salted caramel and pecan biscotti (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.

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.

Sustainability

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers like Walter Rose Butchers, Kingfisher of Brixham and Hobbs House Bakery who have the same mindset, striving to be sustainable, with complete traceability.

butcombe.com/suppliers-producers



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