

BIRD IN HAND

Sunday

While you wait

Mimosa / Ketel One Bloody Mary / Virgin Mary

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**

Two courses 27.95 / Three course 34.95

Starters

Crisp lamb belly scrumpets, salsa verde, marinated anchovies, mint and shallot salad

Goram IPA cured Chalk Stream trout, green peas, wasabi, crème fraiche, toasted nori

Grilled sprouting broccoli, burrata, rocket and almond salad, tomato and sherry dressing (pb)

Roast heritage tomato soup, focaccia crouton, basil pesto, black garlic emulsion (v)

The Great British Roast

All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy

Rump of Hereford and Angus beef (served medium-rare), horseradish sauce

Cameron Naughton pork belly 'porchetta', sausage stuffing, apple sauce

Castlemead Farm chicken, sage and onion sausage stuffing, bread sauce

Our seasonal vegetable Wellington, mushroom gravy (v) (pbo)

Mains

Brixham market fish of the day - please ask for details

Sweetcorn gnocchi, oyster mushrooms, tarragon butter, broad beans, Parmesan crumble (v)

Butcombe Gold beer-battered fish and chips, proper mushy peas or curry sauce, tartare sauce

Our beef burger, maple and bacon relish, smoked Cheddar, mustard aioli, crispy onions, skin-on-fries

Sides

Cauliflower cheese, thyme crumb (v) **4.95**

Sprouting broccoli, almonds, sherry dressing (pb) **5.50**

Garden salad, radish, herbs (pb) **4.95**

Roast potatoes, aioli, crispy onions (v) **4.25**

Thick-cut pub chips or skin-on fries (v) **4.50**

Posh fries; truffle aioli, Parmesan, chives (v) **5.50**

Puddings

Cheddar Valley strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (pb)

Coconut milk pannacotta, roasted pineapple, coconut sorbet, passion fruit and lime

Triple Valrhona chocolate brownie, salted caramel sauce, illy espresso ice cream, almond wafers (v)

Little Nutella doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (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

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

Ask about our range of dessert wines

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



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