

PLATE

— AT THE BIRD

SUNDAY LUNCH

Aperitif

Bloody Mary
Sapling vodka, Ancho Reyes
Chile Liqueur, tomato,
Worcestershire sauce,
tabasco, lemon, 13

Taittinger Brut Reserve
NV,
Champagne, France, 18

Mimosa
Orange & Bottega
Prosecco, 10

To start	Heritage carrot terrine , caramelised cauliflower, seed tuile (gfa, dfa)	12
	Brixham crab sourdough crumpet , celeriac remoulade, dill	15
	Braised pigs cheek , crispy squid, burnt apple puree (gfa)	12
	Celeriac & truffle soup , sourdough, whipped butter (dfa) (gfa) (v)	10
	Torched pickled mackerel , preserved lemon, mixed leaves (gfa) (dfa)	12

The main event	Turkey crown , roast potatoes, buttered greens, carrots, parsnips, Yorkshire pudding (gfa)	22
	Roast rump of Somerset beef , roast potatoes, carrots, parsnips, buttered greens, Yorkshire pudding (gfa)	22
	Butternut squash & smoked Applewood cheddar wellington , confit leeks, roast potatoes, carrots, buttered greens, parsnips, Yorkshire pudding (v+)	23
	Pan seared seabream , caponata, tomato butter (gfa)	24
	Squash & Picanto gnocchi , crispy sage, parmesan, heritage carrot (v) (dfa)	23
	Curried cauliflower , bhaji, tenderstem, almond & sesame dukka (v+)(gfa)(dfa)	20
	Buttermilk turkey burger , cranberry jam, cheese, fries	23

Cauliflower & leek cheese 6.50

To finish	Christmas pudding , brandy butter (gfa)	8
	Panettone bread & butter pudding , creme anglaise	11
	Chocolate Bûche de Noël	10
	British cheeseboard , quince membrillo chutney & crackers (gfa)	12

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(gfa) denotes gluten free available (v) denotes vegetarian, (v+) denotes can be made vegan

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details

Please note there is a discretionary service charge of 12.5%