



SUNDAY LUNCH

To start

Heritage carrot terrine, harissa cauliflower couscous, chive mayonnaise (v+)	12
Heritage tomato, whipped ricotta, wild rocket pesto, olive crumb (v+)	12
Cured chalk stream trout, tarragon oil and horseradish cream	12
Monkfish scampi, wasabi mayo	10
Burrata, crispy chilli oil, sourdough (v)	10

The main event

Roast chicken supreme, roast potatoes, beetroot, carrots, roast parsnip, buttered greens, Yorkshire pudding	22
Roast pork belly, roast potatoes, beetroot, carrots, roast parsnip, buttered greens, Yorkshire pudding	26
Roast rump of Somerset beef, roast potatoes, beetroot, carrots, roast parsnip, buttered greens, Yorkshire pudding	24
Wellington of butternut squash & smoked Applewood cheddar, confit leeks, rapeseed roast potatoes, beetroot, carrots, buttered greens, Yorkshire pudding (v+)	20
Pan-seared hake, cavolo-nero, capers, cockle butter	24
Courgette and charred pappardelle, gremolata, pecorino (v+)	22
Thai green mussels, lime and coconut milk	22

Add a side - cauliflower & leek cheese 6.50

To finish

Sticky toffee pudding, salted toffee sauce, vanilla ice cream	9
Baked vanilla cheesecake, strawberry, basil and lime sorbet	10
Lemon parfait, citrus gel, candied orange zest	10
Chocolate mousse, szechuan pepper, raspberry sorbet	11

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(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%