THE BIRD
GRILL

Christmas Eve

TO START

Pressed Confit Duck & Smoked Ham Hock Terrine
Compressed gooseberry, pickled oyster mushrooms, mustard, charred sourdough

Caramelised Jerusalem Artichoke & Truffle Soup (v, v+)
Sunflower seed brittle, artichoke crisps, crispy sage

Salt-Baked Heritage Beetroots (v)
Whipped goats' curd, candied walnuts, blood orange segments, Bristol Cream sherry dressing

THE MAIN EVENT

Pan-Roasted Fillet of Beef
Cooked medium-rare
Tallow-roasted maincrop potatoes, confit carrots, charred tenderstem broccoli, bone-marrow jus

Pan-Seared Monkfish Tail
Steamed Cornish mussels, sea aster, samphire, potato mousse, parsley & caper butter sauce

Chestnut & Brussels Sprout Pappardelle (v, v+)
Handmade ribbon pasta tossed in a walnut & parsley pesto, finished with Old Winchester

TO FINISH

Warm Spiced Apple & Blackberry Oat Crumble (v, v+)
Vanilla bean custard or champagne sorbet

Dark Chocolate & Hazelnut Torte
Salted caramel sauce, roasted hazelnut tuile

Madagascan Vanilla & Baileys Crémeux
Muscovado gingerbread crumb, poached pear

Follow us on our Instagram @thebirdbath_

(dfa) denotes dairy free available (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%