

PLATE

— AT THE BIRD

A La Carte Menu

Aperitif

Fire Cracker
Cranberry & sage,
Bottega Prosecco
12

Taittinger Brut
Reserve NV,
Champagne, France
18

Volcanic Red
Hazy orange gin, prosecco,
orange, grenadine, lemon
13

Snacks

Coombeshead farm sourdough bread, maple & sage butter 6.5

Buttermilk turkey bites, sriracha mayo (gfa) 8

Duck fat hash brown, 'Nduja (gfa, dfa) 6.5

Sprout bhaji, cumin yoghurt (gfa) (v) 7

To start

White crab sourdough crumpet, celeriac remoulade, dill (dfa) 15

Braised pigs cheek, crispy squid, burnt apple puree (gfa) 12

Celeriac & truffle soup, sourdough, whipped butter (dfa) (gfa) (v) 10

Heritage carrot, caramelised cauliflower, seed tuile (gfa, dfa) 12

Chicken thigh & leek terrine, toasted sourdough, caramlised onion chutney 12

Torched pickled mackerel, preserved lemon, mixed leaves (gfa) (dfa) 12

The main event

10 Oz Ribeye steak, Koffman fries, peppercorn sauce (gfa) (dfa) 37

Pan seared seabream, caponata, tomato butter (gfa) 24

Venison, celeriac puree, blackberry, Bubble & Squeak (gfa) 28

Curried cauliflower, bhaji, tenderstem, almond & sesame dukka 20
(v+)(gfa)(dfa)

Squash & Picanto gnocchi, crispy sage, parmesan, heritage carrot 23
(v)(dfa)

Confit duck leg, chorizo lentils, cavolo nero 25

Buttermilk turkey burger, cranberry jam, cheese, fries 23

On the side

Seasonal veg (gfa) (dfa) 6.5

Charred sprouts, marmite butter 6.5

Koffman fries (gfa) (dfa) 6.5

Sage & onion stuffing, bacon, cranberry 8

Crushed swede, watercress butter (gfa) 6.5

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%

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After Dinner Tipples

Violet Storm (to share)
 Absolute Vodka, white
 apricot, apple, lemon
 24

Frankincense gold
 Balvenie 10yrs, menthe-
 pastille, creme de cassis
 14

Frosted Dawn
 Ocho tequila, cointreau,
 mozart dark chocolate,
 creme de menthe, cream
 14

Dessert	Christmas pudding, brandy butter (gfa)	8
	Chocolate Bûche de Noël	10
	Panettone bread & butter pudding, creme anglaise	11
	Peppermint choux, chocolate sauce	12
	British cheeseboard, quince membrillo chutney & crackers (gfa)	12
Sweet wine		75ml/btl
	Garonnelles Lucien Lurton Sauternes 2022, France	8 / 45
	Recioto della Valpolicella Bertani DOC, Italy 2022	12 / 84
Digestifs	Remy Martin "1738 Accord Royal"	12
	Remy Martin VSOP	9.5
	Baron de Sigognac 10	9.5
Hot drinks	Liqueur coffee (Tia Maria/ Jamesons/ Bailey)	10
	Americano, Cappuccino, Latte, Flat White, Mocha, Double Espresso, Macchiato, Espresso, Hot Chocolate	4.5

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