THE BIRD
GRILL

NEW YEAR'S EVE

TO START

Poached Chicory & Stilton Salad (v, v+)
Pomegranate, toasted walnuts, cider reduction

Pan-Roasted Partridge Breast
Parsnip purée, pickled damsons, port reduction, game crisp

Rolled Cornish Salmon & Smoked Mackerel Terrine
Exmoor caviar, lemon purée, sweet pickled onions, leek ash

THE MAIN EVENT

Fillet of Black Angus Beef
Caramelised shallot tarte tatin, glazed turnip fondant, bone marrow crumb, aged port & black truffle jus

Pan-Roasted Fillet of Wild Turbot
Saffron & shellfish risotto, confit leeks, samphire, parsley oil

Handmade Saffron & Potato Gnocchi (v, v+)
Baby parsnips, roasted butternut squash purée, toasted pine nuts, winter truffle

TO FINISH

Madeira-Poached Pear
Velvety white chocolate & tonka bean crémeaux, edible gold leaf, spiced biscuit crumble

Spiced Dark Gingerbread & Mascarpone Éclair
Roasted plum compote, burnt honey ice cream, brandy tuile

THE CHEESE COURSE

The Grand British Cheeseboard
Selection of artisan cheeses (Baron Bigod, Pitchfork Cheddar, Cropwell Bishop Stilton), spiced apple & vanilla bean chutney, house-made seeded charcoal crackers, fresh honeycomb, winter figs

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%