

# 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 chicken bites**, sriracha mayo (gfa) 8

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

**Shallot 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

**Fish of the day**, caponata, tomato butter (gfa) Market Price

**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

**Bird burger**, jalapeno, bacon, cheese, chili jam, beer braised onion, fries 23

### On the side

**Seasonal veg** (gfa) (dfa) 6.5

**Cinnamon & cumin piccolo parsnips** (gfa) 6.5

**Koffman fries** (gfa) (dfa) 6.5

**Charred bacon buttered cabbage** (gfa) 7.5

**Crushed swede**, watercress butter (gfa) 6.5

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(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

|                   |                                                                                                         |                 |
|-------------------|---------------------------------------------------------------------------------------------------------|-----------------|
| <b>Dessert</b>    | <b>Miso apple tarte tatin</b> , black pepper ice cream                                                  | 9               |
|                   | <b>Rum baba</b> , kiwi & lime                                                                           | 11              |
|                   | <b>Eating the clouds</b> , fluffy egg whites, passionfruit,<br>white chocolate (dfa) (gfa)              | 10              |
|                   | <b>Triple chocolate mousse</b> , Macerated cherries                                                     | 11              |
|                   | <b>British cheeseboard</b> , quince membrillo chutney & crackers (gfa)                                  | 12              |
| <b>Sweet wine</b> |                                                                                                         | <b>75ml/btl</b> |
|                   | Garonnelles Lucien Lurton Sauternes 2022, France                                                        | 8 / 45          |
|                   | Recioto della Valpolicella Bertani DOC, Italy 2022                                                      | 12 / 84         |
|                   | Maculan, Torcolato veneto, 2022, Veneto, Italy 14 70                                                    | 14 / 70         |
| <b>Digestifs</b>  | Remy Martin "1738 Accord Royal"                                                                         | 12              |
|                   | Remy Martin VSOP                                                                                        | 9.5             |
|                   | Baron de Sigognac 10                                                                                    | 9.5             |
| <b>Hot drinks</b> | Liqueur coffee ( <i>Tia Maria/ Jamesons/ Bailey</i> )                                                   | 10              |
|                   | Americano, Cappuccino, Latte, Flat White, Mocha,<br>Double Espresso, Macchiato, Espresso, Hot Chocolate | 4.5             |

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