




THE BIRD GRILL


TO START


Coombeshead sourdough, marmite butter (v)

Chorizo Scotch egg, balsamic ketchup

Chicken Caesar salad, anchovies, Parmesan 

MAINS

Brixham steamed mussels, cider & pancetta with fries or sourdough 

Chargrilled seasonal vegetables, garden leaves, green herb dressing, goat's cheese 

Flame-grilled beef burger, jalapeño, bacon, cheese, chilli jam, onion, pickles, fries

Bavette steak & French fries

PUDDING

Honeycomb & lemon sundae

Eton mess, basil & elderflower sorbet

Dark chocolate & hazelnut praline, almond

Lavender & rosemary creme brûlée

POTATOES & SIDES

Dauphinoise (gfa) - 8

Bone marrow mash, beef dripping (gfa) - 6.5

Koffman's chips or fries (gfa) (dfa) - 6.5

Duck fat hash brown, nduja (gfa) (dfa) - 6

Croquette, cheddar & chive (gfa) - 6.5

Smoked ratte, crème fraîche (gfa) - 7.5

Seasonal chargrilled vegetables (gfa) (dfa) - 6.5


Glazed carrots, star anise (gfa) - 6.5

Charred bacon buttered cabbage (gfa) - 8

Minted mushy peas (gfa) - 6.5

Exmoor 'Oscietra' Caviar (gfa) (dfa) - 20

2 COURSES 25 / 3 COURSES 32

 Available as a starter or a main

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%