

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

Parmesan & Cheddar Gougères 6.5

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

Roasted garlic & parsnip soup, sourdough, whipped butter (dfa) (gfa) (v) 10

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

Whipped cods roe, caviar, nori tuile, crispy cavolo nero 12

Venison Ragù, toasted focaccia, chives 14

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)

Thai green mussels, with fries or sourdough 22

Braised lamb shank, pressed dauphinoise, seasonal vegetables, jus (gfa) 30

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

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%

PLATE

— AT THE BIRD
A La Carte Menu

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	Miso apple tarte tatin , black pepper ice cream	9
	Rum baba , kiwi & lime	11
	Eating the clouds , fluffy egg whites, passionfruit, white chocolate (dfa) (gfa)	10
	Triple chocolate mousse , Macerated cherries	11
	British cheeseboard , quince membrillo chutney & crackers (gfa)	12
		75ml/btl
Sweet wine	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
Digestifs	Remy Martin "1738 Accord Royal"	12
	Remy Martin VSOP	9.5
	Baron de Sigognac 10	9.5
Hot drinks	Liqueur coffee (<i>Tia Maria/ Jamesons/ Bailey</i>)	10
	Americano, Cappuccino, Latte, Flat White, Mocha, Double Espresso, Macchiato, Espresso, Hot Chocolate	4.5

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%