



THE BIRD GRILL

NIBBLES & STARTERS

Coombeshead sourdough
marmite butter (v) - 6.5

Chorizo 'Scotch' egg
balsamic ketchup - 6.5

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

Heritage tomato, burrata & basil
(v) (gfa) - 13

OYSTERS

Maldon oysters,
lime vinaigrette
(dfa) (gfa) - 4 each

Chicken Caesar salad - 15 / 22
anchovies, Parmesan

Prawn cocktail, baby gem,
sauce Marie Rose (dfa) - 15

Grilled English asparagus,
wild garlic, soft poached egg
(v+) (gfa) - 13

Brixham steamed mussels, cider &
pancetta with fries or sourdough
(gfa) (dfa) - 17/23

Bath Chap, crispy squid,
burnt apple purée (gfa) - 12

CLASSICS

Chalk stream trout, charred vegetables, white wine cream
sauce (gfa) - 28

Chicken Kiev, pancetta, whole grain mustard sauce - 26

Chargrilled seasonal vegetables, garden leaves, green
herb dressing (v+) (gfa) (dfa) - 11 / 17
add goat's cheese 3 | add chicken 4

Flame grilled beef burger, jalapeño, bacon, cheese, chilli
jam, onion, pickles, fries - 22

Spicy bean burger, jalapeño, cheese, chilli jam, onion,
pickles, fries (v+) (dfa) - 22

Battered cod, Koffman chips, minted mushy peas
(dfa) - 24

FROM THE GRILL

Welsh Barnsley chop, braised pancetta & peas (dfa) (gfa) - 28

Orchard Farm Middle White pork chop, hot honey glaze
(dfa) (gfa) - 26

Brixham market whole grilled sole - 38

Bavette steak & french fries (gfa) (dfa) - 20

10 oz Rib Eye steak (gfa) (dfa) - 36

Tomahawk steak (1kg) (gfa) (dfa) - 95

sauces - chimichurri, garlic butter, green peppercorn

POTATOES

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

SIDES

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 'Oscieta' Caviar

Add caviar to anything
(gfa) (dfa) - 20

DESSERTS

Honeycomb & lemon sundae (gfa) - 10

Eton mess, basil & elderflower
sorbet (gfa) - 11

Selection of British cheeses,
caramelised red onion jam (gfa) - 14

Baron Bigod soft, Yarlington blue,
Barbers Cheddar, Driftwood goats cheese

Dark chocolate & hazelnut praline,
almond (gfa) - 10

Lavender & rosemary creme brûlée
(gfa) - 10

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%