



THE BIRD GRILL

APERITIF

Bloody Mary - 13
Sapling vodka, Ancho Reyes Chile
Liquer, tomato, Worcestershire
sauce, tabasco, lemon

Taittinger Brut - 18
Reserve NV, Champagne,
France

Mimosa
Orange & Bottega Prosecco, 10

TO START

Coombeshead farm sourdough bread,
marmite butter - 6.5

Braised pigs cheek, crispy squid,
burnt apple puree (gfa) - 12

English asparagus, wild garlic, crispy
quail's egg (v) (gfa) - 14

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

Parsnip & garlic soup, sourdough,
whipped butter (dfa) (gfa) (v) - 10

Heritage tomato, burrata & olive
(gfa) (v) - 7

FROM THE GRILL

Chicken supreme, roast potatoes, buttered greens, red cabbage, carrots,
parsnips, Yorkshire pudding (gfa) - 22

Roast rump of Somerset beef, roast potatoes, carrots, parsnips,
buttered greens, red cabbage, parsnips, Yorkshire pudding (gfa) - 24

Roast lamb, roast potatoes, carrots, parsnips, buttered greens, red cabbage,
parsnips, Yorkshire pudding (gfa) - 25

Butternut squash & smoked Applewood cheddar wellington, confit leeks,
roast potatoes, carrots, buttered greens, parsnips, Yorkshire pudding (gfa) - 23

Bird burger, jalapeno, bacon, cheese, chili jam, onion, pickles, fries - 23

Market Fish, caponata, tomato butter sauce (gfa) Market price

Squash & Picanto gnocchi, crispy sage, parmesan, heritage carrot (v) (dfa) - 23

TO FINISH

Lavender & rosemary creme brûlée 11

Rum baba, kiwi & lime 11

British cheeseboard, quince membrillo
chutney & crackers (gfa) 12

Lemon tart, blood orange sorbet 11

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%