

# PLATE

AT THE BIRD

## A La Carte Menu

### Aperitif

**Marigold**  
Osmanthus, honey, lime,  
prosecco  
12

**Taittinger Brut**  
**Reserve NV,**  
Champagne, France  
18

**Glass wings**  
St Germain, Alora lemon  
liqueur, soda, prosecco  
13

### Snacks

**Parmesan & Cheddar Gougères** 6.5  
**Warm quail scotch egg**, chorizo, Balsamic ketchup 7  
**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  
**Whipped cods roe**, caviar, nori tuile, crispy cavolo nero 12  
**Venison Ragu**, 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  
**Basil & sunflower seed tagliatelle**, parmesan 22  
**Squash & Picanto gnocchi**, crispy sage, parmesan, heritage carrot 23 (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, onion, pickles, 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%

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## After Dinner Tipples

### Midnight Nest

Mozzart chocolate liquor,  
cognac, amaretto, baileys,  
creme brulee  
14

### Soft Plumage

Mermaid pink gin, creme  
de peche, cointreau,  
lemon, apricot, apple,  
egg white  
13

### Smoke on feathers

Monkey Shoulder, campari,  
Dom Benedictine, vanilla,  
orange bitters, angoustura  
bitters  
13

## Dessert

<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, puff pastry shards, white chocolate sauce (dfa) (gfa)	10
<b>Triple chocolate mousse</b> , raspberries	11
<b>British cheeseboard</b> , 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

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