



# THE BIRD GRILL

## SUNDAY LUNCH MENU

### 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

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

### SALADS

Chefs super salad, bulgar wheat, beetroots, charred  
rainbow vegetables, feta, olives, pomegranate, toasted  
seeds, sherry vinegar dressing (dfa) (v+) - 20

add chicken - 4

Flamegrilled steak salad, fine beans, red onion, rocket,  
parmesan, chimmichurri dressing (dfa) - 22

Chicken Caesar salad, anchovies, Parmesan - 15 / 22

### CLASSICS & ROASTS

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

10oz Rib Eye steak (gfa) (dfa) - 36  
sauces - chimichurri, garlic butter, green peppercorn

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

Crispy pork belly, Yorkshire pudding, roast potatoes,  
seasonal vegetables, rich gravy - 23

Roast rump of beef, Yorkshire pudding, roast potatoes,  
seasonal vegetables, rich gravy - 24

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

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

Butternut squash & smoked cheese wellington, Yorkshire  
pudding, roast potatoes, seasonal vegetables, rich gravy  
(v+) - 22

### SIDES

Seasonal chargrilled vegetables  
(gfa) (dfa) - 6.5

Glazed carrots, star anise (gfa) - 6.5

Charred bacon buttered cabbage  
(gfa) - 8

Dauphinoise potatoes (gfa) - 8

Handcut chips or Koffman  
fries (gfa) (dfa) - 6.5

Cheesy leeks - 6.5

### 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, Bath Soft Cheese

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

Lavender & gooseberry 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%