

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

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

Celeriac & truffle soup, sourdough, whipped butter (dfa) (gfa) (v) 10

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

Chicken thigh & leek terrine, toasted sourdough, caramlised onion chutney 12

Torched pickled mackerel, preserved lemon, mixed leaves (gfa) (dfa) 12

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)

Confit duck leg, chorizo lentils, cavolo nero 25

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%

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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	Pecan pie , mascarpone ice cream	10
	Chocolate Grand Marnier mousse , orange cream	11
	Forest floor , pumpkin mousse, gingerbread crumb (gfa)	10
	Pistachio choux , white chocolate sauce	12
	British cheeseboard , quince membrillo chutney & crackers (gfa)	12
Sweet wine	Garonnelles Lucien Lurton Sauternes 2022, France	75ml/btl 8 / 45
	Recioto della Valpolicella Bertani DOC, Italy 2022	12 / 84
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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