

PLATE

— AT THE BIRD A La Carte Menu

Aperitif

Blushing Peach
Tarragon, white peach,
Prosecco, 12

Taittinger Brut
Reserve NV,
Champagne, France, 18

Volcanic Red
Hazy orange gin,
prosecco, orange,
grenadine, lemon
13

Snacks

Coombeshead farm sourdough bread, honey & thyme butter 6.5

Whipped ricotta, pomegranate seeds (gfa) 7

Buttermilk chicken bites, sriracha mayo (gfa) 8

Duck fat hash brown, 'Nduja (gfa, dfa) 6.5

Spiced falafel, gochujang (v) 7

To start

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

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

Mushroom & potato risotto, soft poached egg, chives (gfa) (v) 10

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

Pulled lamb bon bons, chimichurri mayo 11

Torched pickled mackerel, green olive & celery salsa (gfa) (dfa) 12

The main event

10 Oz Ribeye steak, Koffman fries, chimichurri sauce (gfa) (dfa) 37

Pan seared seabream, caponata, tomato butter (gfa) 24

Soy glazed spatchcock poussin, dressed leaves, Koffman fries (dfa) 23

Curried cauliflower, bhaji, tenderstem, almond & sesame dukka (v+)(gfa)(dfa) 20

Herb gnocchi, basil, courgette, parmesan crisp (v) (dfa) 23

Confit duck leg, chorizo lentils, cavolo nero 25

The Bird burger, chilli jam, jalapeños, cheese, bacon, fries 23

On the side

Seasonal veg (gfa) (dfa) 6.5

Charred sprouts, marmite butter 6.5

Koffman fries (gfa) (dfa) 6.5

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%

PLATE

— AT THE BIRD

A La Carte Menu

After Dinner Tipples

Violet Storm (to share)

Absolute Vodka, white
apricot, apple, lemon
24

Nordic Spa

Ocho 8 tequila,
cointreau, lime, matcha
14

Yellow Split

Beckfords banana rum,
pineapple, lime, orgeat,
12

Dessert	Lemon sponge , passionfruit & blood orange sorbet	8
	The forest floor , Pumpkin mousse with spiced ginger crumb, nutmeg mushroom macaron, cranberry (gfa)	10
	Blackberry cake with chocolate sorbet , rosemary coconut cream sauce (V+) (dfa)	11
	Dubai Chocolate & pistachio delice	11
	British cheeseboard , spiced apricot 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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