



THE BIRD IN HAND

MAIN MENU

PLEASE ASK YOUR SERVER FOR THIS WEEK'S SPECIALS.
(LIMITED AVAILABILITY)

STARTERS

Chicken Goujons	£8.95
Crispy coating & a BBQ dip	
Pork Belly Bites	£9.50
Bourbon glazed, sour cream & chive dip (GFA, DFA)	
Cod Goujons	£9.50
Tartare sauce, mushy peas & a lemon wedge (GFA, DFA)	
Wild Mushrooms in Sherry	£8.95
Toasted sourdough, herb oil (V, VeA, DFA)	
Salt 'n' Pepper Squid	£8.95
Sweet chilli dip (GF)	

FROM THE GRILL

6oz Fillet	£29.95	8oz Sirloin	£27.00
Recommended rare		Recommended medium-rare	
CHUNKY TRIPLE COOKED CHIPS, ONION RINGS, A ROASTED TOMATO & A FLAT CAP MUSHROOM. ADD PEPPERCORN, DIANE OR BLUECHEESE SAUCE + £3.75 (GFA, DFA)			
Buttermilk Southern Fried Chicken Burger	£17.75		
Lettuce, tomato, red onion, bacon, cheese, coleslaw & fries		+ Add Onion Rings £2.50	
Bird's Beef Burger	£18.75		
Lettuce, tomato, red onion, bacon, cheese, homemade bourbon BBQ sauce, coleslaw & fries (DFA)		+ Add Onion Rings £2.50	
Plant Based Burger	£16.95		
Lettuce, tomato, red onion, vegan beef patty, chipotle mayo, relish, skinny fries, ask your server to add cheese (V)		+ Add Onion Rings £2.50	
(V, VE, GFA, DF)			

MAINS

Fjord Seatrout	£23.95
Celeriac & cauliflower puree, scalloped potatoes, green veg, crispy leeks, mussels	
Pan Fried Chicken Breast	£19.95
Thyme roasted chicken breast in a wild mushroom and mustard sauce, sautéed potatoes & buttered green veg (GF)	
Homemade Pie of the Day	£19.50
Puff pastry, triple cooked chips, buttered green veg & homemade gravy	

Katsu Cauliflower Curry	£16.50	Lamb Rump	£24.95
Homemade katsu sauce, basmati rice, beer battered crispy cauliflower, green veg		Hasselback potatoes, carrot puree, celeriac puree, red currant jus, green veg	
+ Swap cauliflower for chicken £2.50 (V, VeA, GFA, DFA)			
Weetwood Ale Battered Cod	£19.95		
Triple cooked chunky chips, mushy peas, tartare sauce & a lemon wedge (GFA, DFA)			

(All V, can be VE & GF on request)	
SKINNY FRIES	CHUNKY CHIPS
ONION RINGS	BUTTERED GREENS
MIXED SALAD	SWEET POT FRIES
OLIVE MEDLEY	Each for £4.75

DESSERTS

Winter Berry Crumble	£9.75
Cheshire Farm vanilla ice cream or custard (V, VeA)	
Affogato	£8.50
Cheshire Farm vanilla ice cream, hot espresso & your choice of Disaronno, Baileys or Limoncello (V, VeA, GFA, DFA)	

Chocolate Lava Cake	£9.50
Triple chocolate, Cheshire Farm vanilla ice cream (V)	
Cheeseboard	£11.50
Selection of cheeses, crackers, apple, celery, chutney & walnuts	
Sharing board £17.00 (GFA)	

Cheshire Farm Ice Cream	1x £4.00
1-3 scoops of vanilla, honeycomb, rum & raisin, strawberries & cream, toffee fudge, double chocolate, raspberry ripple. Or vegan vanilla, strawberry & chocolate.	2x £6.00
(V, GFA, VeA, DFA)	3x £7.50
OLIVE MEDLEY	Each for £4.75

ALL DISHES ARE PRODUCED IN A KITCHEN WHICH HANDLES ALL ALLERGENS AND THEREFORE WE CANNOT GUARANTEE THAT ANY MEAL WILL BE FREE FROM CROSS-CONTAMINATION. IF YOU HAVE ALLERGIES/DIETARY REQUIREMENTS PLEASE INFORM OUR TEAM IN ADVANCE

V = vegetarian, Ve = vegan, GF = gluten free GFA = gluten free version available on request, VA = vegetarian version available VeA = vegan version available