

THE BIRD IN HAND

STARTERS

Crispy salt & pepper squid £7.25

Served with a sweet chilli dip.

Tomato & basil bruschetta £7.50 **Ve**

Homemade with the finest heritage tomatoes.

Pork belly bites £7.50 ***GFA**

Bourbon glazed, served with a sour cream & chive dip.

Beer battered cod goujons £7.95 ***GFA**

Served with tartare sauce and a lemon wedge.

Buttermilk chicken goujons £7.50

Crispy coating, served with a BBQ dip.

Black pudding stack £7.95

Cured streaky bacon, homemade brandy & mustard sauce.

FROM THE GRILL

All steaks are served with roasted tomato, flat cap mushroom, thick cut chips & onion rings. Add peppercorn, diane or blue cheese sauce for an additional £2.95 - please ask your server.

6oz fillet £28 ***GFA**

Recommended rare.

8oz sirloin £25 ***GFA**

Recommended medium-rare.

32oz sharing tomahawk £79 ***GFA**

Recommended medium. Includes 2 sauces, 2 portions of onion rings and 2 portions of thick cut chips. Pre-order only.

Bird's beef burger £16.50

Lettuce, tomato, red onion, bacon, cheese, bourbon BBQ sauce, coleslaw and fries. Add onion rings for £1.75 to make it a feast!

Buttermilk southern-fried chicken burger £14.50

Lettuce, tomato, red onion, coleslaw and fries. Add bacon, cheese or onion rings for £1.75 each - please ask your server.

Louisiana-inspired chick'n burger £13.50 **VE**

Lettuce, tomato, red onion, vegan burger relish & fries. Add cheese or onion rings for £1.75 each - please ask your server.

MAIN COURSES

Homemade lamb keema curry £17.95 **GF**

Served with basmati rice.

Beer battered cod £17.50 ***GFA**

Thick cut chips, mushy peas, tartare sauce & lemon wedge.

Katsu cauliflower curry £16.95 **Ve, *GFA**

*Homemade, served with basmati rice. **Swap cauliflower for spicy coated chicken breast (+£2) - please ask your server.***

Homemade pie of the day £17.50

Puff pastry, triple cooked chips, seasonal vegetables and homemade gravy. Please ask your server for today's offering.

Chicken supreme £17.50 **GF, *VA**

Thyme roasted chicken in a wild mushroom sauce with truffle oil drizzle, fondant potato and buttered greens.

24 hour braised pulled lamb £20.50

Homemade redcurrant & mint gravy, fondant potato and buttered greens.

WE ALSO HAVE A SELECT NUMBER OF SPECIALS ON OFFER WHICH VARY ON A WEEKLY BASIS. PLEASE ASK YOUR SERVER IF INTERESTED IN THIS WEEK'S SPECIAL DISHES.

SIDE ORDERS

Thick cut chips £3.95 **V**

Sweet potato fries £4.50 **V**

Onion rings £4.50 **V**

Skinny fries £3.95 **V**

Green salad £4.50 **V**

Buttered seasonal greens £4.50 **V**

DESSERTS

All baked desserts are homemade.

Sticky toffee pudding £7.50 **V**

Homemade toffee sauce, Cheshire Farm vanilla ice cream.

Warm cookie dough skillet £7.50 **V**

Milk and white chocolate chips, Cheshire Farm vanilla ice cream.

Rich chocolate brownie £7.50 **V, *VeA, *GFA**

Chocolate sauce, Cheshire Farm vanilla ice cream.

Apple, almond & cinnamon crumble £7.95 **V**

Your choice of custard or Cheshire Farm vanilla ice cream.

Cheese board selection for one £9 **V**

Biscuits, apple slices, chutney & walnuts.

Affogato £8.50 **V**

Cheshire Farm vanilla ice cream soaked in hot espresso & accompanied by your choice of a Disaronno or limoncello shot

Cheshire Farm ice cream £2.50/£4.50/£6 **V, *VeA**

Choose from vanilla, double chocolate, honeycomb, raspberry ripple, toffee fudge, strawberries & cream, rum & raisin, vegan vanilla, vegan strawberry or vegan chocolate

Please inform your server prior to ordering if you have any allergies or intolerances. Whilst we will do our best to accommodate you, please be aware that all food is prepared in a kitchen which handles all allergens and therefore we cannot guarantee that a specific dish is completely free from any allergen or trace of it. Thank you in advance.

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