



THE BIRD IN HAND

SUNDAY MENU

STARTERS

Crispy Salt 'n' Pepper Squid

Served with a sweet chilli dip
£9.50

Cauliflower Goujons *VeA

In a katsu-style sauce
£8.95

Beer Battered Cod Goujons *GFA

Served with tartare sauce and a lemon wedge
£9.75

Buttermilk Chicken Goujons

Crispy coating, served with a BBQ dip
£9.50

Bourbon Glazed Pork Belly Bites *GFA

Served with a sour cream & chive dip
£9.50

ROASTS

All non-vegetarian roasts are served with creamy mashed potato, fluffy roast potatoes, herb-roasted root vegetables, pig in blanket, stuffing, homemade Yorkshire pudding and homemade gravy.

Aberdeen Angus Beef Rump *GFA

£21

Honey & Mustard Glazed Gammon Roast *GFA

£19.95

Sage & Butter Basted Turkey Breast *GFA

£19.95

Nut Roast V

£19.50

Trio of Meats *GFA

Turkey, Gammon & Beef
£23.50

MAIN DISHES

Birds Beef Burger

Lettuce, tomato, red onion, bacon, cheese, bourbon BBQ sauce, coleslaw and fries. Add onion rings for £2.50.
£18.75

Weetwood Ale Battered Cod *GFA

Triple cooked chunky chips, mushy peas, tartare sauce & a lemon wedge
£19.95

Plant based burger Ve

Lettuce, tomato, red onion, vegan beef patty relish & fries. Add cheese or onion rings for £2.50 each.
£15.50

Katsu Cauliflower Curry Ve, *GFA

Homemade, served with basmati rice.
Swap cauliflower for spicy coated **chicken breast** for an additional £2.50
£16.75

Buttermilk southern-fried chicken burger

Lettuce, tomato, red onion, bacon, cheese, coleslaw and fries. Add onion rings for £2.50.
£17.75

6oz Fillet/ 8oz Sirloin Steak

Roasted tomato, flat cap mushroom, thick cut chips & onion rings. Add Peppercorn, Diane or Blue Cheese sauce for an additional £3.25. Fillet recommended rare, Sirloin steak recommended medium-rare
£29.95 Fillet / £27.00 sirloin

SIDE DISHES

Cauliflower cheese £5.00 V

Pigs in blankets

Fries, thick chips, sweet pot fries, onion rings, green salad, buttered seasonal greens £4.75 V

DESSERTS

Triple Chocolate Lava Cake V

Molten, gooey, chocolate fudge cake, served warm with Cheshire Farm ice cream
£9.50

Cheshire Farm Ice Cream V, *VeA *GFA

Choose from vanilla, double chocolate, honeycomb, raspberry ripple, toffee fudge, rum & raisin, OR vegan vanilla/strawberry/chocolate
1 scoop £4.00/2 sc. £6.00/3 sc. £7.50

Winter Berry Crumble V, VeA

Apple, cinnamon and almond crumble. Served warm with your choice of Cheshire Farm ice cream or custard.
£9.95

Cheeseboard *V *GFA

Selection of cheeses, biscuits, crackers, butter, apple slices, chutney & walnuts
£11.50

Affogato *GFA, V, *VeA

Ice cream, hot espresso, and your choice of a Disaronno or limoncello
£8.50

PLEASE NOTE

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 YOUR SERVER WHEN ORDERING AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.

V = vegetarian, Ve = vegan, GF = gluten free

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