

# 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

### 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**

#### 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

### 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