

THE BIRD IN HAND

SUNDAY MENU



ENTRÉES

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| Salt & pepper squid with sweet chilli dip | 7.25 |
| Beer battered cod goujons (gluten free version available on request) | 7.95 |
| Cauliflower goujons in a katsu style sauce (V) | 7 |
| Buttermilk chicken goujons with BBQ dip | 7.5 |
| Black pudding & cured bacon stack in a brandy and mustard sauce | 7.95 |
| Homemade tomato & basil bruschetta (VE) | 7.5 |

ROASTS

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

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| Slow braised minted lamb rump | 22 |
| Honey & mustard glazed gammon | 16.5 |
| Sage & butter basted turkey breast | 16.5 |
| Aberdeen Angus beef rump | 16.5 |
| Nut roast (V) | 15 |
| Trio of meats roast (turkey, gammon & beef rump) | 19.5 |
| <i>Why not add a side of pigs in blankets?</i> | 4.5 |
| <i>or cauliflower cheese?</i> | 4 |

MAINS

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| The Bird's burger - beef burger, lettuce, tomato, red onion, bacon, cheese, bourbon BBQ sauce, coleslaw and fries. Add onion rings for £1.75! | 16.5 |
| Louisiana-inspired chick'n butger - lettuce, tomato, red onion, vegan relish & fries. Add cheese or onion rings for £1.75 each - please ask your server. (VE) | 13.5 |
| Buttermilk southern fried chicken burger - lettuce, tomato, red onion, coleslaw and fries - add bacon, cheese or onion rings for £1.75 each. | 14.5 |
| Beer battered cod with thick cut chips, mushy peas & tartare sauce (gluten free version available on request) | 17.5 |
| Homemade lamb keema curry with basmati rice (GF) | 17.95 |

Please inform your server prior to ordering if you have any allergies or intolerances. Whilst we will do our best to accommodate you, please note 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.

THE STEAK EXPERIENCE

*Served with roasted tomato, flat cap mushroom, thick cut chips and onion rings.
Gluten free version available on request for all steaks.*

How would you like it cooked?

BLUE (completely red throughout)

RARE (seared outside, 75% red centre)

MEDIUM-RARE (seared outside, 50% red centre)

MEDIUM (seared outside, 25% red centre)

MEDIUM-WELL (a slight hint of pink)

WELL DONE (brown throughout)

6oz fillet (recommended rare) 28

8oz sirloin (recommended medium-rare) 25

Add peppercorn, diane or blue cheese sauce (£2.95 each)

SIDE ORDERS

Thick cut chips/skinny fries 3.95

Onion rings/sweet potato fries/cauliflower cheese/green salad 4.5

Pigs in blankets 4.5

DESSERTS (all (V))

Homemade chocolate brownie, served warm with Cheshire Farm vanilla ice cream (gluten free/vegan version available on request) 7.5

Homemade Lotus Biscoff brownie swirled with Biscoff spread and biscuits, served warm with Cheshire Farm vanilla ice cream 7.95

Warm cookie dough skillet packed with milk & white chocolate chips, served with Cheshire Farm vanilla ice cream 7.5

Homemade sticky toffee pudding with Cheshire Farm vanilla ice cream 7.5

Homemade apple & cinnamon crumble with your choice of custard or Cheshire Farm vanilla ice cream 7.95

Cheese board selection with biscuits, apple slices, chutney & walnuts 9

Affogato - Cheshire Farm vanilla ice cream soaked in hot espresso and accompanied by your choice of a Disaronno or limoncello shot 8.5

Cheshire Farm ice cream selection (one scoop) 2.5

(two scoops) 4.5

(three scoops) 6

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