

# 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.*

## THURSDAY STEAK NIGHT

**CHOOSE ANY 2 STEAKS AND A BOTTLE OF HOUSE WINE FOR £59.95. FOR WINE CHOICES, PLEASE SEE BELOW.**

*All steaks are served with roasted tomato, flat cap mushroom, thick cut chips, onion rings & your choice of peppercorn, diane or blue cheese sauce.*

6oz fillet **\*GFA**

*Recommended rare.*

8oz sirloin **\*GFA**

*Recommended medium-rare.*

## WINE CHOICES

Cortefresca Pinot Grigio, Italy

*An elegant and gentle dry white wine with a delicate and fruity bouquet.*

Hilmar Springs Zinfandel Blush, USA

*Aromas of strawberry and raspberry fruits.*

The Gavel Chardonnay, Australia

*Lemon and lime flavours along with tropical fruits, with fresh acidity.*

Cielo del Sur Merlot, Chile

*Rich aromas of plum, black cherry and subtle smoky notes.*

Santa Alba Sauvignon Blanc, Chile

*Light and refreshing with aromas of citrus fruits, acacia and green apple.*

Soldier's Block Shiraz, Australia

*Aromatic on the nose with juicy dark fruit and soft silky elegance.*

Cortefresca Pinot Grigio Rosé, Italy

*This dry, fresh and fruity rosé has delicate aromas of red berries.*

## 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.*

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

*Chocolate sauce, Cheshire Farm vanilla ice cream.*

Warm cookie dough skillet £7.50 **V**

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

Lotus biscoff chocolate brownie £7.95 **V**

*Caramel 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**