

PLATE

— AT THE BIRD

SUNDAY LUNCH

Aperitif

Bloody Mary

Sapling vodka, Ancho Reyes
Chile Liquer, tomato,
Worcestershire sauce,
tabasco, lemon, 13

Taittinger Brut Reserve

NV,
Champagne, France, 15

Mimosa

Orange & Ruggeri
Prosecco, 10

To start

Mushroom & potato risotto, soft poached egg, chives (gfa) (v) 10

Harissa lamb belly, fresh mint chutney, pea puree (gfa) 12

Pan seared scallops, parsnip puree, crispy parsnip, orange (gfa) 16

Brixham crab sourdough crumpet, celeriac remoulade, dill 15

Black pepper & parmesan panna cotta, pumpkin seed pesto (gfa) (v) 12

The main event

Chicken Supreme, roast potatoes, carrots, buttered greens, Yorkshire pudding (gfa) 22

Roast rump of Somerset beef, roast potatoes, carrots, buttered greens, Yorkshire pudding (gfa) 24

Roast lamb, roast potatoes, carrots, buttered greens, Yorkshire pudding (gfa) 24

Wellington of butternut squash & smoked Applewood cheddar, confit leeks, rapeseed roast potatoes, carrots, buttered greens, Yorkshire pudding (v+) 22

Red lentils, roasted butternut squash, fennel, dukkah (v+) 23

Hake & Wild garlic Kiev, monksbeard, watercress veloute (gfa) 28

Cauliflower & leek cheese 6.50

To finish

Chocolate & cherry trifle terrine 10

Lemon tart, pistachio ice-cream 11

Chocolate fondant, rhubarb sorbet 10

Caramelised rum pineapple, coconut ice-cream (dfa) (gfa) (v+) 10

Follow us on our Instagram @thebirdbath_

(gfa) denotes gluten free available (v) denotes vegetarian, (v+) denotes can be made vegan

If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details

Please note there is a discretionary service charge of 12.5%