

# PLATE

AT THE BIRD

## A La Carte Menu

### After dinner tipples

#### Cockatoo

Vivir Coffee Tequila,  
Frangelico, vanilla,  
cream, 14

#### Cassowary

Cherry liqueur, Akashi  
blended whisky,  
angoustura, 13

#### Honey Buzzard

Ardberg 10, honey  
whiskey liqueur,  
blueberry, lemon, 14

### Dessert

**Egg custard tart**, orange tulle, rhubarb 10

**Forced rhubarb**, caramelised puff pastry, blood orange sorbet 10

**Chocolate & yoghurt mousse**, cumin, mango & raspberry (gfa) 10

**Treacle pudding**, vanilla ice cream 11

### Sweet wine

Garonnelles Lucien Lurton Sauternes 2022, France 75ml/btl 8 / 45

Recioto della Valpolicella Bertani DOC, Italy 2022 12 / 84

### Digestifs

Remy Martin "1738 Accord Royal" 12

Remy Martin VSOP 9.5

Baron de Sigognac 10 9.5

### Hot drinks

Liqueur coffee 10

Americano, Cappuccino, Latte, Flat White, Mocha,  
Double Espresso, Macchiato, Espresso, Hot Chocolate 4.5

Follow us on our Instagram @thebirdbath\_

(dfa) denotes dairy free available (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%