

# PLATE

AT THE BIRD

## A La Carte Menu

### Aperitif

**Cock of the Rock**  
Apricot & Ginger,  
Prosecco, 10

**Taittinger Brut Reserve**  
NV,  
Champagne, France, 15

**Negroni**  
Gin, Campari, Sweet  
vermouth, 14

### Snacks

**Coombeshead farm sourdough bread**, burnt leek butter 6.5

**Buttermilk chicken bites**, smoked paprika mayo (gfa) 8

**Pork crackling**, pickle purée (gfa) (dfa) 6

**Warm sausage roll**, fennel ketchup (dfa) 8

### To start

**White crab sourdough crumpet**, celeriac remoulade, dill (dfa) 15

**Harissa lamb belly**, mint chutney (gfa) (dfa) 12

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

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

**Pan seared scallops**, parsnip purée, parsnips, orange (gfa) 16

### The main event

**Fillet steak**, sweet potato mash, asparagus, port & thyme jus (gfa) (dfa) 42

**Curried monkfish**, steamed mussels, charred baby leek (gfa) (dfa) 28

**Braised ox cheek**, pomme purée, crispy onions & rosemary flakes (gfa) (dfa) 28

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

**Fillet of Brill**, crushed new potato, pak chow, lobster bisque (gfa) 32

### On the side

**Rice**, Cajun spiced beef (gfa) (dfa) 7.5

**Curried piccolo parsnips**, toasted cashew nuts (gfa) 7.5

**Crushed swede**, watercress butter (gfa) 7.5

**Blue cheese slaw**; shredded seasonal veg, clementine, toasted seeds (gfa) 6

**Koffman fries**, rosemary salt (gfa) (dfa) 6.5

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%