

PLATE

— AT THE BIRD

A La Carte Menu

Aperitif

Cock of the Rock
Apricot & Ginger,
Prosecco, 12

Taittinger Brut Reserve
NV,
Champagne, France, 18

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 puree (gfa) (dfa) 6

Warm sausage roll, fennel ketchup (dfa) 8

To start

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

Harissa lamb belly, fresh mint chutney, pea puree (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 puree, crispy parsnips, orange (gfa) 16

The main event

Fillet steak, Koffman fries, chimichurri sauce (gfa) (dfa) 40

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

Soy glazed spatchcock chicken, Koffman fries (dfa) 23

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

Herb gnocchi, basil, courgette (v) (dfa) 23

Lamb rump, pea puree, broad beans, lamb jus (gfa) (dfa) 30

On the side

Spring greens (gfa) (dfa) 6.5

Whipped ricotta, pomegranate seeds (gfa) 7

Heritage tomatoes (gfa) (dfa) 7.5

Koffman Fries (gfa) (dfa) 6

Baby new potatoes, rosemary butter (gfa) 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%

PLATE

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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

Chocolate fondant, rhubarb sorbet 10

Lemon tart, pistachio ice-cream 11

Caramel mousse, black sesame & miso caramel (gfa) 11

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

75ml/btl

Sweet wine

Garonnelles Lucien Lurton Sauternes 2022, France 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

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