



Festive A La Carte Menu

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| Baked sourdough, marmite butter (v) | 6.5 |
| Cheddar beignets, sesame dressing (v) | 8 |
| Warm sausage roll, date & pickled walnut ketchup | 8 |
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| Burrata, crispy shallot chilli oil, sourdough (v) | 10 |
| Venison kofta, curried vegetable ragu & naan bread | 12 |
| Cured chalk stream trout, tarragon oil & horseradish cream | 12 |
| Salt cod brandade, romesco sauce | 11 |
| Ham hock & leek terrine, piccalilli, toasted sourdough bread | 10 |
| Curried parsnip, apple & lentil soup, sourdough bread (v) (v+) | 10 |
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| Pan seared fillet of sea bass, winter vegetable ratatouille, crispy sage | 24 |
| 8oz sirloin steak, peppercorn sauce & onion ring | 28 |
| Maple glazed venison rump, parmesan crust, squash, girolles | 22 |
| Comte chicken, tenderstem broccoli, sourdough | 22 |
| Sprout top & cavolo nero pappardelle, gremolata & pecorino (v) (v+) | 22 |
| Buttermilk turkey burger, cranberry sauce, sprout slaw, rosemary fries | 20 |
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| Koffman fries (v+) | 6.5 |
| White bean mash, braised shallot & radicchio (v) | 6.5 |
| Sautéed sprouts, almond & sesame dukkah, candied hazelnut (v+) | 8 |

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(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%