

# PLATE

— AT THE BIRD

## Valentine's Menu

### Sharing starter

Crab on sourdough crumpets, celeriac remoulade, salmon keta, dill  
**The Hermit Crab Viognier/Marsanne, McLaren Vale, Australia**

### Sharing main

Côte de boeuf, onion rings, peppercorn sauce, chimichurri,  
bacon buttered cabbage, fries  
**Cabernet Sauvignon, Cannonball, California 2021**

### Sharing dessert

Chocolate & yoghurt mousse, cumin, mango & raspberry  
**Recioto della Valpolicella Bertani DOC, Italy**

£125 per couple

£35 wine pairing

White and red wine served in 175ml, dessert served in 60ml

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%