

THE BIRD IN HAND

MAIN MENU

WEEKLY SPECIALS

Please ask your server for this week's offerings - once they're gone, they're gone!

STARTERS

Crispy salt and pepper squid

Served with a sweet chilli dip
£8.50

Pork belly bites *GFA

Bourbon glazed, served with a sour cream & chive dip
£8.75

Tomato & basil bruschetta Ve

Homemade with the finest heritage tomatoes
£8.25

Beer battered cod goujons *GFA

Served with tartare sauce and a lemon wedge
£8.75

Buttermilk chicken goujons

Crispy coating, served with a BBQ dip
£8.50

Black pudding stack

Cured streaky bacon, brandy & mustard sauce
£8.75

FROM THE GRILL

All steaks are served with roasted tomato, flat cap mushroom, thick cut chips and onion rings. Add peppercorn, diane or blue cheese sauce for an additional £2.95 - please ask your server.

6oz fillet *GFA

Recommended rare
£28

8oz sirloin *GFA

Recommended medium-rare
£25

Buttermilk southern-fried chicken burger

Lettuce, tomato, red onion, bacon, cheese, coleslaw and fries. Add onion rings for £1.75.
£16.75

Bird's beef burger

Lettuce, tomato, red onion, bacon, cheese, bourbon BBQ sauce, coleslaw and fries. Add onion rings for £1.75.
£17.75

Vegan crispy chick'n burger Ve

Lettuce, tomato, red onion, vegan burger relish & fries. Add cheese or onion rings for £1.75 each.
£14

MAIN DISHES

Katsu cauliflower curry Ve, *GFA

Homemade, served with basmati rice. Swap cauliflower for spicy coated chicken breast for an additional £2
£15.75

Homemade pie of the day

Puff pastry, triple cooked chips, seasonal vegetables and homemade gravy
£18.50

Beer battered cod *GFA

Thick cut chips, mushy peas, tartare sauce and a lemon wedge
£17.95

Homemade lamb hotpot *GFA

Warm bread and buttered greens
£18.50

SIDE DISHES - £4.50 EACH

Skinny fries, thick cut chips, sweet potato fries, onion rings, green salad, buttered seasonal greens **all V**

Chicken supreme GF, *VA

Thyme-roasted chicken in a wild mushroom sauce with truffle oil drizzle, fondant potato & buttered greens
£17.95

Olde English sausages

Mustard mashed potato, onion gravy and buttered greens
£16.50

DESSERTS

Cheshire Farm ice cream V, *VeA

Choose from vanilla, double chocolate, honeycomb, raspberry ripple, toffee fudge, strawberries&cream, rum&raisin, vegan vanilla/strawberry/chocolate
1 scoop £2.75/2 sc. £4.95/3 sc. £6.50

Cheese board for one V, *GFA

Biscuits, apple slices, chutney & walnuts
£9.50

Chocolate orange blondie V

With Terry's segments & swirled with chocolate orange spread. Served warm with Cheshire Farm vanilla ice cream
£8.50

Sticky toffee pudding V

In a silky toffee sauce, served with Cheshire Farm vanilla ice cream
£8.25

Affogato GF, V, *VeA

Cheshire Farm vanilla ice cream soaked in hot espresso, accompanied by your choice of a Disaronno or limoncello shot
£8.50

Apple and cinnamon crumble V

Served with your choice of custard or Cheshire Farm vanilla ice cream
£8.50

PLEASE NOTE

ALL DISHES ARE PRODUCED IN A KITCHEN WHICH HANDLES ALL ALLERGENS AND THEREFORE WE CANNOT GUARANTEE THAT ANY MEAL WILL BE FREE FROM CROSS-CONTAMINATION. IF YOU HAVE ALLERGIES/DIETARY REQUIREMENTS PLEASE INFORM YOUR SERVER WHEN ORDERING AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.

V = vegetarian, Ve = vegan, GF = gluten free

*GFA = gluten free version available on request, *VA = vegetarian version available on request, *VeA = vegan version available on request