

THE BIRD IN HAND

SUNDAY MENU

STARTERS

Crispy salt and pepper squid

Served with a sweet chilli dip
£8.50

Cauliflower goujons V

In a katsu-style sauce
£7.75

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

ROASTS

All non-vegetarian roasts are served with creamy mashed potato, fluffy roast potatoes, herb-roasted root vegetables, pig in blanket, stuffing, homemade Yorkshire pudding and homemade gravy.

Honey & mustard glazed gammon *GFA

£17.95

Sage & butter basted turkey breast *GFA

£17.95

Aberdeen Angus beef rump *GFA

£18.50

Nut roast V, *GFA

£16.50

Trio of meats *GFA

Gammon, turkey and beef rump
£21.50

Slow braised lamb shank *GFA

£24.50

MAIN DISHES

Bird's beef burger

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

Beer battered cod *GFA

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

Vegan crispy chick'n burger Ve

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

Katsu cauliflower curry Ve, *GFA

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

SIDE DISHES - £4.50 EACH

Pigs in blankets

Cauliflower cheese, skinny fries, thick cut chips, sweet potato fries, onion rings, green salad, buttered seasonal greens V

Buttermilk southern-fried chicken burger

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

6oz fillet/8oz sirloin steak

Roasted tomato, flat cap mushroom, thick cut chips & onion rings. Add peppercorn, diane or blue cheese sauce for an additional £2.95. Fillet steak recommended rare, sirloin steak recommended medium-rare
£28 fillet/£25 sirloin

DESSERTS

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