

Bird in Hand

COOKING FROM SCRATCH

INDICATIVE DINNER MENU

Sourdough bread, thyme & garlic focaccia, Sardinian music paper bread, breadsticks, Sicilian basil pesto & houmous 4.5

SMALL SHARING DISHES / TAPAS

- V GF Sicilian green olives DOP 3*
V GF Courgette chips 6
V Houmous dip 5 Sardinian music paper bread
V GF Caponata 5 A warm Sicilian sweet 'n' sour salad of aubergine, celery, tomato with pine nuts & sultanas
V GF Grilled halloumi cheese 6 Honey, cracked black pepper & olive oil
GF Plaice goujons 6 Strips of Cornish plaice coated in batter with chunky tartar
GF Fresh prawns 8 Cheesy tempura with fiery Scotch bonnet ketchup
N'duja Salami 5 Fiery spreadable Calabrese salami served with crostino
Carl Woods' chipolata sausages 6 Cooked in beef dripping
Sticky spiced chicken wings 5 Cracked black pepper, thyme, honey & balsamic sauce

Due to the nature of the preparation of the sharing dishes they will be served as and when they are ready.

SOMETHING TO START

- V Creamy parsnip soup 7 Cream of parsnip spiced with coriander & toasted focaccia*
St Austell mussels 7 Sweet Cornish mussels, garlic, chilli, white wine, fresh vine tomato, garden herbs & grilled crostino
V Bruschetta 7 Vine tomatoes, garlic, chilli & basil on a grilled focaccia crostino
Salt cod & ricotta fishcakes 7 Rolled in almond crumb served with chunky tartar, minted crushed peas & salad

PIES

These artisan pies have a 25-30-minute waiting time. (It's always worth the wait though.)

- Fish 16 Gurnard, hake & fresh prawns in cheesy white sauce with garden herbs & potato topping*
Steak 'n' kidney 16 Chuck steak braised with lamb's kidney with suet pastry top
Beef & mushroom 16 Beef pot roasted for 8hrs in ale with mushrooms & buttery pastry top
Game 16 Partridge, pheasant & venison in red wine with pancetta & buttery pastry top

All our pies are served with seasonal green veggies & roast root veggies.

SOMETHING ITALIAN

- V Fregola 14 Sardinian semolina couscous, chilli, mint, broccoli, cherry tomatoes, toasted almonds & sultanas*
V GF Risotto 14 Dried cep mushroom risotto with acidic butter & vegetarian Gran Kinara Parmesan style cheese
V Caserecce 14 Short Sicilian pasta served with our almond pesto & fresh ricotta cheese

SOMETHING FISHY WITHOUT THE BONES

- GF Hake Fried 17 Parmesan batter, minted crushed peas, crispy sea weed & courgette chips*
GF Sicilian fish stew 18 A medley of fresh Cornish fish & shellfish in a lobster broth with chilli, potatoes, & cherry tomatoes
GF Fritto Misto Fried 18 Prawns, squid, plaice, gurnard, hake & Porthilly oyster deep fried in light batter served with chunky tartar
GF Black Bream Grilled 16 Wild black bream fillet grilled and served with seafood couscous
GF Gurnard Fried 14 Tempura batter with Sicilian caponata & new potatoes
GF Mackerel Grilled 14 Cockle broth scented with garlic & chilli, mash potatoes & a bowl of seasonal green veggies

Our seafood comes direct from Cornwall every day. We only purchase from small day boats who provide the finest unbruised sustainable, hand lined fish.

SOMETHING MEATY

- GF Calf's liver 'n' onions Pan-fried 16 Creamy mash potatoes, roasting juices & a bowl of our green veggies*
GF Chicken breast Pan-fried 15 Italian bacon & mushroom cream sauce, green veggies & sauté potatoes

SOMETHING BEEFY ON THE GRILL

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| <i>GF Fillet</i> | <i>170g/6oz</i> | <i>22</i> | <i>225g/8oz</i> | <i>26</i> | <i>280g/10oz</i> | <i>30</i> |
| <i>GF Chateaubriand</i> | <i>560g/20oz for two persons</i> | | | | | <i>29pp</i> |
| <i>GF Entrecote</i> | <i>330g/12oz</i> | <i>29</i> | | | | |
| <i>GF Sirloin on Bone</i> | <i>450g/17oz</i> | <i>33</i> | | | | |
| <i>GF T Bone</i> | <i>900g/34oz for two persons</i> | | | | | <i>33pp</i> |

Our beef is Black Angus from Herefordshire. It is hung on the bone for at least 4 weeks to mature the flavours.

Cooked to your liking and served with mixed seasonal green & roasted root veggies, thrice cooked chunky beef dripping chips or mash potatoes.

Choose from cracked black peppercorn sauce or just have a slice of Barkham Blue cheese melted on top of your steak.

All our meat is supplied by our local traditional butcher Carl Woods.

SOMETHING ON THE SIDE

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|--------------------------------|------------|----------------------------------------------------|----------|-------------------------------------|----------|-------------------------------|----------|
| <i>GFV Mixed green veggies</i> | <i>3.5</i> | <i>GF Thrice cooked chunky beef dripping chips</i> | <i>4</i> | <i>GFV Tomato & onion salad</i> | <i>4</i> | | |
| <i>GFV New potatoes</i> | <i>3.5</i> | <i>GFV Mixed leaf salad</i> | <i>3</i> | <i>GF V Sauté potatoes</i> | <i>4</i> | <i>GFV Creamy mash potato</i> | <i>4</i> |

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SOMETHING HOT 'N' SWEET

All these hot desserts have a 15-20-minute waiting time. (It's always worth the wait though.)

- GF Hot 70% Callebaut choc 'n' nut sponge brownie & sour cherries 7
Sicilian honey & cinnamon sugared doughnuts 'Sfinci' 7
Bramley apple & blackberry oat crumble served with cream & warm home-made egg custard 7
Pear & almond strudel with dried fruit, clove scented caramel & warm home-made egg custard 7
All our hot 'n' sweet desserts are served with our homemade milk & cream ice cream

SOMETHING COLD 'N' SWEET

- GF Caramelized hazelnut ice cream Strawberries, red fruit compote & a chunk of organic English wildflower honeycomb 7
 GF Winter mess Meringue, dates in clove-scented caramel with milk ice cream, toasted almonds & cream 7
Sicilian Cannoli Crisp pastry tube filled with sweet ricotta, grated bitter chocolate & candied orange, milk ice cream 6
 GF Dame Blanche Our milk & cream ice cream with caramelized hazelnuts, cream & hot chocolate sauce 6

Handmade Sicilian gelato ice cream per scoop served in a glass as is the custom in the bars of Sicily.
 GF Milk & cream 2 GF Chocolate 2.5 GF Rum & raisin 3 GF Pistachio 3 Caramelized hazelnut 3

SOMETHING CHEESY

- Wigmore Artisan unpasteurised ewe's milk cheese from Riseley
 Waterloo An artisan semi soft unpasteurised cow's milk cheese from Riseley
 Baron Bigod Suffolk Brie using raw milk from Montbeliarde cattle, smooth, delicate yet complex with long lasting flavours
 Cornish Yarg Semi hard award-winning Cornish pasteurised cow's milk cheese, wrapped in nettles
 Montgomery 12-month traditional unpasteurised Cheddar from Manor Farm in Somerset, by the same family for over 100 years
 Barkham Blue Local artisan blue cheese this time from Barkham, using Jersey milk

Cheeses are served with quince, grapes & savoury biscuits:

Two cheeses 7.5 Three cheeses 8.5 or a small bite of all our cheeses 9.5

All our cheese & biscuits are supplied by The Pangbourne Cheese Shop.

PORT WINES

- Port reserve 20% 50ml 4.0 Graham's 10yr Tawny 20% 50ml 5.0 Graham's 20yr Tawny 20% 50ml 8.5

SWEET DESSERT WINES

- Muscat de Frontignan, Chateau de Stony, Languedoc, France, 2015, 15% 38cl bottle 22.0, 100ml glass 7.5
Sweet & perfumed with lovely honey & orange marmalade fruits with a floral finish
 Dindarello, Maculan, Veneto, Italy, 2015, 11.5% 38cl bottle 30.0
An intense nose of Muscat grapes, honey & flowers leads to a vibrant palate.

HOT BEVERAGES

- Teas all 2
English Breakfast Imperial Earl Grey Pinhead Gunpowder Lemon & Ginger Camomile Flowers Rooibos Peppermint
 Coffee: Single espresso 2.5 Americano 2.5 Cappuccino 3 Double espresso 3 Latte 3 Hot chocolate 3
 Liqueur Coffee all 8
 Irish Russian Calypso Amaretto Brandy

Malt whiskeys, brandy, Calvados, Cognac, Limoncello, Sambuca, Amaretto and many other liquors are available from our bar for your pleasure

Food allergies or intolerances - please speak to our staff about the ingredients in your meal when placing your order.

Please note that during our busy times there may be unavoidable delays. Please be understanding as this is due to our policy of only cooking your food freshly to order.
 If your time is limited, please let us know as soon as possible.