

Bird in Hand

COOKING FROM SCRATCH

INDICATIVE LUNCH MENU

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

SANDWICHES

Grilled open sourdough sandwiches

Served with our thrice cooked beef dripping chips & seasonal salad leaves.

Wiltshire ham, English mustard & Fior di latte mozzarella cheese melt 9

V Goat's cheese & mushrooms 9

Plaice goujons in cheesy batter with tartar sauce 9

Creamy scrambled eggs with grilled Italian pancetta 9

Grilled minute steak, red onion marmalade & Dijon mustard 9

LUNCHTIME QUICKIE

V A warm minted couscous salad, chilli, broccoli, cherry tomatoes, toasted almonds & sultanas 9

A large bowl of our St Austell mussels in garlic, wine, tomato & triple cooked beef dripping chips 9

Wiltshire ham with two fried eggs & chunky triple cooked beef dripping chips 9

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 Fresh prawns 8 Cheesy tempura with fiery Scotch bonnet ketchup

GF Plaice goujons 6 Strips of Cornish plaice coated in batter with chunky tartar

N'duja Salami 5 Fiery spreadable Calabrese salami served with crostino

Carl Woods' chipolata sausages 6 Cooked in beef dripping

V Bruschetta 7 Vine tomatoes, garlic, chilli & basil on a grilled focaccia crostino

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

PIES

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

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

Steak 'n' kidney 16 Chuck steak braised with lamb's kidney with suet pastry top

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

SOMETHING ITALIAN

V GF Risotto 14 Dried cep mushroom risotto with acidic butter & vegetarian Gran Kinara Parmesan style 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, plaice, trout, hake & Porthilly oyster deep fried in light batter served with chunky tartar

GF Black Bream Grilled 16 Cornish 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 Chicken breast Pan-fried 15 Italian bacon & mushroom cream sauce, green veggies & sauté potatoes

SOMETHING BEEFY ON THE GRILL

GF Fillet 225g/8oz 26

GF Entrecote 330g/12oz 29

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

GFV Mixed green veggies 3.5

GF Thrice cooked chunky beef dripping chips 4

GFV Tomato & onion salad 4

GFV New potatoes 3.5

GFV Mixed leaf salad 3

GFV Sauté potatoes 4

GFV Creamy mash potato 4

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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.