

Bird in Hand

COOKING FROM SCRATCH

INDICATIVE SUNDAY MENU

WHILE YOU'RE WAITING

Homemade sourdough bread with basil pesto, houmous, English butter, Italian EV olive oil & balsamic 4.5

GF V Sicilian green olives 3

SOMETHING TO START & SHARE

GF V Courgette chips 5

V Houmous dip, Sardinian music paper bread 5

GF V Grilled halloumi cheese with honey, cracked pepper & olive oil 5

V Bruschetta with vine tomatoes, garlic, chilli & basil 7

V GF Caponata 5 Warm sweet 'n' sour salad of aubergine, celery, tomato with pine nuts & sultanas

GF Fresh large prawns in cheesy batter with fiery red pepper ketchup 8

Salted hake & ricotta fishcakes 7 rolled in almond crumb with minted crushed peas

GF Gurnard goujons 6 Deep fried in cheesy batter with chunky tartar

St Austell mussels 7 Garlic, chilli, white wine, fresh vine tomato, garden herbs & grilled crostino

Carl Woods' chipolata sausages cooked in beef dripping 6

Sticky chicken wings 6 Cracked black pepper, thyme, honey & balsamic sauce

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

ROASTS & FAVOURITES

Beef 18 36-day dry aged rib of Herefordshire Black Angus beef roasted pink on the bone

Lamb 16 Leg of Berkshire lamb roasted pink with thyme & garlic marinade

Pork 14 Roast home cured pork belly with treacle, clove, mustard & brown sugar crust

Three meat roast 16 Sirloin of beef, leg of lamb & glazed pork

Chicken breast pan-fried 15 in a bacon and mushroom cream sauce

Calf's liver 'n' onions Pan-fried 16 with butter & sage

Mutton with parley & white onion sauce 16 Leg of Staffordshire mutton poached in broth

Fish pie 16 Gurnard, monk fish & fresh prawns in cheesy white sauce with garden herbs & potato

Lancashire hotpot 16 Neck of lamb braised in rich gravy with potato top

Beef & mushroom 16 Beef pot roasted for 8hrs in ale with mushrooms & buttery pastry top

All the above are served with roast root & green veggies, Yorkshire pudding, gravy & beef dripping potatoes

SOMETHING FISHY WITHOUT THE BONES

GF Hake Fried 17 Parmesan tempura, minted crushed peas, crispy sea weed & courgette chips

GF Fish stew 18 Medley of fish in a shellfish broth with potatoes, garlic, chilli & cherry tomatoes

SOMETHING VEGGIE

VG Fregola 14 Sardinian couscous, chilli, broccoli, tomatoes, mint, almonds & sultanas

V Roast cherry tomato risotto 14 Fresh ricotta, Gran Kinara & acidic butter

Gran Kinara is a vegetarian Parmesan style hard cheese from Piedmont.

SIDE DISHES

GF Vg Mixed green veggies 3.5 GF Thrice cooked beef dripping chips 4 GF Vg tomato & onion salad 4

GF V Roasted root vegetables 4 GF V Creamy mash potato 4 GF V New potatoes 3.5 GF Vg Baby leaf salad 3

SOMETHING HOT 'N' SWEET

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

GF Hot 70% Callebaut choc 'n' nut sponge brownie & sour cherries 7

Sicilian 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 dessert 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 wildflower honeycomb 7

GF Winter mess Meringue, dates & raisins in clove-scented caramel with milk ice cream, toasted almonds & cream 7

Sicilian Cannoli, (Sicilian cheesecake) crisp pastry tube filled with sweet ricotta & candied orange, milk ice cream 6

GF Dame Blanche - Our milk & cream ice cream, 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

SOMETHING CHEESY

Wigmore Artisan unpasteurised ewe's milk cheese from Riseley

Waterloo An artisan semi soft unpasteurised cows' milk cheese from Riseley

Baron Bigod Suffolk Brie using raw milk, smooth, delicate yet complex with long lasting flavours

Cornish Yarg Semi-hard award winning pasteurised cow milk cheese, wrapped in nettles

Montgomery 12-month traditional unpasteurised Cheddar from Manor Farm in Somerset

Barkham Blue Local artisan blue cheese this time from Barkham

Cheeses are served with quince & savoury biscuits:

two cheeses 7.5

three cheeses 8.5

Or a small bite of all 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 2.0

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

PEPPARD ROAD SONNING COMMON RG4 9NP Tel 0118 972 1857 email: hello@bihsc.com

www.birdinhandsonningcommon.com

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

PRICES INCLUDE VAT. There is a discretionary 10% service charge.