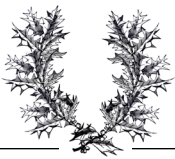


# BIRD IN HAND



## soup of the day

with home-baked  
bread and butter

£6.00



## snacks

£4.50 each

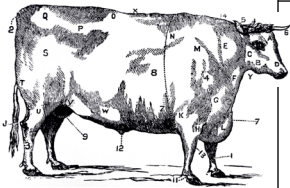
*Pigs in blankets*  
with honey and  
wholegrain mustard

*Crispy parsnips* with  
curry sauce

*Black pudding scotch egg*  
with brown sauce

*Salt cod croquettes*  
with tartare sauce

## dry aged



## rib of beef

(to share)

served with  
roast potatoes,  
cauliflower cheese,  
winter cabbage,  
horseradish  
and gravy

£50.00

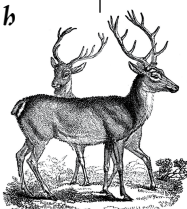


## Diver Dave SCALLOPS

(subject to availability)

roasted hand-dived  
scallops in a half-shell

£4.50 each



## starters

*Game terrine* with watercress  
and kohlrabi salad,  
brioche and pear chutney

£8.00

*Mackerel* with celeriac,  
green apple, mussels and  
Jinzu dashi

£7.50

*Roasted squash and spelt risotto*  
with winter chanterelles,  
dry aged cheddar and hazelnut

£6.50

*Fish stew* with rouille,  
cheddar and crouton

£8.50



## mains

*Glazed pork belly*  
with crispy polenta,  
Jerusalem artichoke,  
Russet apple and mushrooms

£16.50

*8oz rump steak*  
with Hasselback potato,  
kale and sauce gribiche

£19.50

*Dry aged cheddar  
and semolina gnocchi*  
with winter vegetables,  
goat's curd and watercress

£14.50

*Parsley and hazelnut  
crusted pollack* with mash,  
cider braised leeks,  
clams and herb  
butter sauce

£18.00



## WINTER

sides  
£3.50 each



*Salt baked beetroot*  
with crème  
fraîche and dill

*Sautéed winter cabbage*  
with chestnut  
and nutmeg

*Cauliflower cheese*

*Triple cooked chips*

*Skinny fries*



## boards

£9.00 each

A selection of  
charcuterie or cheeses  
with home-made  
preserves and bread

## Affogato corretto

house ice cream  
with espresso and  
paired digestif

£6.00



## dessert

*Sticky toffee pudding*  
with clotted cream

£6.00

*Walnut and cinnamon  
panna cotta* with brandy  
poached pear and  
pear sorbet

£6.50

*Bitter chocolate fondant*  
with crème fraîche  
sorbet and salted  
caramel

£8.00

*Passionfruit cheesecake*  
with white chocolate,  
almond and bergamot

£7.50

THE BIRD IN HAND, 17 WESTON ROAD, LONG ASHTON · 01275 395 222 · [www.bird-in-hand.co.uk](http://www.bird-in-hand.co.uk)

We operate a 'come as a group, pay as a group' policy. All food may contain traces of nuts. Please let the waiting staff know if you have any dietary requirements. A discretionary service charge of 10% will be added to your table.

We share your generosity equally between every member of the team, and really appreciate it.



FOR MORE WINES BY THE BOTTLE

PLEASE ASK FOR OUR FULL WINE LIST

## white

*Neil Joubert Chenin Blanc*  
SOUTH AFRICA

£3.20 £4.40 £6.30 £18.80

*Granges de Rocs Picpoul de Pinet*  
FRANCE

£4.00 £5.60 £8.00 £23.00

*Walt Riesling*  
GERMANY

£4.00 £5.60 £8.00 £23.00

*Stoneburn Sauvignon Blanc*  
NEW ZEALAND

£4.60 £6.35 £9.00 £26.00



## red

*Sun and Air Cinsault*  
SOUTH AFRICA

£3.50 £5.00 £7.00 £20.00

*Anares Crianza Rioja* SPAIN  
£4.00 £5.60 £8.00 £23.00

*Villa des Croix Pinot Noir* FRANCE  
£4.00 £5.60 £8.00 £23.00

*Dao Tinto Prunus*  
PORTUGAL

£4.20 £5.90 £8.40 £25.00

*Finca la Linda Malbec*  
ARGENTINA

£4.70 £6.50 £9.20 £27.00



## rose

*Vignes D'oc Rose* FRANCE

£3.50 £5.00 £7.00 £20.00



## sparkling

*Prosecco Treviso Frassinelli*  
ITALY

£5.80 £30.00

*Pellegrim Westwell Brut*  
ENGLAND

£45.00

*Louis Roederer Champagne*  
FRANCE

£65.00



## dessert

*Ramos Pinto Port*  
PORTUGAL  
£4.00

*Trentham Estate Noble Taminga*  
AUSTRALIA  
£4.50

*Clos du Gravillas Muscat*  
FRANCE  
£4.50

*Barbadillo Pedro Ximenez*  
SPAIN  
£4.95

*1928 Maury Solera*  
FRANCE

£6.95



## winter warmers

*Mulled wine*  
£5.00

*Mulled cider with Somerset brandy*  
£5.00

*6 O'Clock Damson gin*  
*with hot apple juice*  
£6.50

*Eggnog*  
£6.50

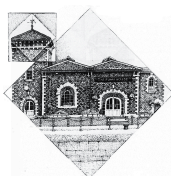


## cocktails

*Sloe Negroni* £8.00  
Plymouth Sloe gin, Campari, Martini Rosso

*Sidecar* £8.00  
Courvoisier, Cointreau, lemon juice

*Espresso Martini* £8.00  
Finlandia vodka, Kahlua, Wogan espresso



*The Pump House* — sophisticated, seasonal British gastropub in an old Victorian pumping house with waterside seating. Bespoke events, tasting menus and Bristol's largest collection of gin.

BRISTOL — [www.the-pumphouse.co.uk](http://www.the-pumphouse.co.uk)



*The Redan Inn* — traditional public house serving fine food from local produce, specialist gin (over 100), local ale and fine wine. Seven boutique rooms, a roaring wood-burner, heated marquee and idyllic garden with free roaming chickens.

CHILCOMPTON — [www.theredaninn.co.uk](http://www.theredaninn.co.uk)