

# The Bird In Hand

## Starters

French Bread Basket 3

Garlic Bread 4

Mixed Olives 3

Soup 6 *with freshly baked bread*

Wild Forest Mushrooms 8 *fresh pan fried mushrooms bound in a creamy sauce*

Avocado and Crab Salad 8.5 *thousand Island dressing*

King Prawns in a Shellfish Sauce 8.5 *with rouille and a mini French stick*

Duck Liver Pate 9.5 *made with foie gras served with warm bread & plum chutney*

Goat's Cheese Mousse 8 *beetroot salad Pecan nuts & a honey truffle dressing*

Home Cured Salmon 8 *marinated salmon with fresh lime & horseradish*

Iberico Hand Sliced Ham 9.5 *grand Spanish ham with shavings of Manchago cheese*

Pan fried Foie Gras 15 *with black cherry's cooked in Armagnac*

## Mains

Thick Cut 28 Day Dry Aged Beef

Sirloin Steak 24

Fillet Steak 28

*Served with either cream of pepper sauce, red wine sauce, blue cheese sauce, garlic butter or plain  
With roasted tomato, onion rings, watercress, & chunky chips*

Minute Sirloin Steak 19.9 *avocado, bacon, parmesan, leaf salad, fries & Pepper sauce*

Breast of Chicken 17 *corn fed of course, cream of smoked bacon & mushroom sauce P&V*

Slow Cooked Lamb Shoulder 19.5 *honey thyme & red currant sauce P&V*

Braised Moroccan Pork 17 *slow cooked for hours with Moroccan spices & coriander P&V*

Rolled Plaice Fillet 18.5 *stuffed with prawns, cooked in a saffron tomato sauce P&V*

Lamb's Liver & Bacon 16.5 *cream of rosemary sauce P&V*

Steak & Ale Pie 16 *with smoked paprika chips & vegetables*

Butternut Squash Risotto 15 *served with our house side salad*

Breaded Fish & Fries 13.9 *garden peas & a prawn tartar sauce*

Chicken & Bacon Salad 15.5 *with our own house dressing*

Aged Steak Beef Burger Bacon & Cheese 14.5 *fries, slaw salad*

Breaded Chicken Burger Bacon & Cheese 14.5 *fries, slaw salad*

## Sides 3

Fat chips    Skinny fries    Pomme Gratin    Crunchy slaw salad

Leaf salad    Seasonal greens    Cauliflower cheese

P&V = Potatoes and Vegetables