

# The Bird in Hand

## Starters

Warm Bread Basket 4.5    Garlic Bread 5    Mixed Olives 4

Soup of the Day 7.5 *with freshly baked bread*

Stilton Mushrooms 8.5 *bound in a creamy wild mushroom sauce*

Avocado & Crayfish Salad 9.5 *Marie rose dressing*

Breaded Camembert 8.5 *port & cranberry relish & salad*

Duck Pâté 9.5 *made with foie gras, served with warm bread & an apricot & ginger chutney*

Salt & Pepper Fried Squid 9 *sweet chilli sauce*

Smoked Salmon & Prawns 9.5 *beetroot, cream cheese & capers*

## Mains

28 Day Aged Sirloin Steak 25.5

28 Day Aged Fillet Steak 29.5

*Served with either cream of peppercorn sauce, red wine sauce, blue cheese sauce, garlic butter or plain  
Served with roasted tomato, mushroom, onion rings, chunky chips and salad*

Festive Turkey Breast 17.95 *turkey escalope with sausage wrapped in bacon, pork, cranberry and chestnut stuffing, roasted parsnip and a rich gravy P&V*

Corn-fed Chicken 18.95 *cream of smoked bacon & mushroom sauce, P&V*

Braised Blade of Cotswold Beef 18.95 *mashed potatoes, red wine sauce & vegetables*

Steak & Ale Pie 17.95 *smoked paprika chips & vegetables*

Lamb's Liver & Bacon 17.95 *sautéed potatoes, cream of rosemary sauce & vegetables*

Goats Cheese Cranberry Parcel 17.95 *tomato & red pepper sauce P&V*

Fish & Chips 16.95 *garden peas & tartar Sauce*

Aged Steak Beef Burger, Bacon & Cheese 15.95 *fries & slaw salad*

Fresh Market Fish from Cornwall *please see today's blackboard*

## Sides 4.5

Fat chips    Skinny fries    Today's potato    Crunchy slaw salad  
Leaf salad    Seasonal greens  
P&V = Potatoes and Vegetables