



Snacks £4.50 | 3 for £12

Nocellara olives

Home baked bread and butter

Black pudding scotch egg with brown sauce

Smoked haddock and trout fishcakes with aioli

Starters

Soup of the day with home baked bread £6.00

January King cabbage with hazelnut and ewes curd £6.50

Pickled mackerel with celeriac and crème fraiche £8.00

Braised rabbit with white beans, pancetta and tarragon £7.00

Fish stew with rouille, cheddar and crouton £8.00

Mains

Roast rump of hogget with hispi cabbage, Yorkshire forced rhubarb and mash £17.50

Rump steak with bone marrow and potato terrine, burnt onion, red wine jus and horseradish £22.00

Cider-steamed hake with chanterelles, parsley and mash £18.50

Goats cheese dumplings with spring alliums, mushrooms and hazelnuts £15.00

Dry-aged sirloin of dairy cow with Long Ashton wild garlic butter, triple cooked chips and seasonal greens £54.00 **for two sharing**

Sides £3.50

Cauliflower cheese

Tenderstem broccoli with seaweed and smoked nuts

Truffled mash

Triple cooked chips

Skinny fries

We operate a "come as a group, pay as a group" policy.

A discretionary 10% service charge will be added to your bill

All food may contain traces of nuts. Please let the waiting staff know if you have any allergies or intolerances.

The Bird in Hand, 17 Weston road, Long Ashton, Bristol BS41 9LA



Desserts

Sticky toffee pudding with clotted cream £6.00

Lemon leaf panna cotta with Long Ashton honeycomb and pine nut granola £6.50

Chocolate and espresso delice with pecan brittle and Pedro Ximenez and raisin ice cream £8.00

Affogato corretto. Smoked porter ice cream with whiskey and espresso £6.00

Selection of local artisan cheeses with chutney and crackers £9.00

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