

GIN OF THE DAY

VERMOUTH CASSIS £6.00

SPRITZ £7.50

NEGRONI £8.00



S N A C K S £4.50

S T A R T E R S

Violet artichoke & fresh cheese raviolo with roasted onion broth and tarragon £7.50

Fish stew with rouille, cheddar and crouton £8.00

Smoked mackerel and beetroot hash brown with mackerel tartare and confit egg yolk £8.00

Medium roasted neck of lamb with smoked aubergine, Isle of Wight tomatoes and basil £9.00

House sourdough

Nocellara olives

Black pudding scotch egg with brown sauce

Aged gouda mousse with sourdough crisps and pickles

Two Portland Pearl oysters with pickled shallot

Toasted sourdough with broad beans, mint and goat's curd

M A I N S

Isle of Wight tomato & goat's curd tart with pine nuts, courgette and summer herbs. Served with new potatoes and green beans £14.50

Somerset cider & honey glazed pork belly with polenta, burnt apricot and fermented cabbage £16.50

Rare roasted 8oz striploin with bone marrow roasted beef heart tomato, herb butter and skinny fries £23.00

Market fish with chive dumplings, fennel & cucumber broth and Isle of Wight tomatoes

Dry-aged rib of beef with triple cooked chips, herb butter and seasonal greens £54.00 (for two sharing)

C L A S S I C S

Mackerel bap & tartare sauce with skin on fries £10.00

Homemade beef burger & celeriac slaw with skin on fries £13.00

Beer battered hake & chips with bashed peas and tartare sauce £13.00

West Country mussels in parsley, cider and cream sauce & skin on fries £12.00

Bubble & squeak with poached egg and hollandaise £10.00

Please see the chalkboard for daily specials and worker's lunch menu

S I D E S      £3.50

Cucumber, fennel & courgette salad

Isle of Wight tomatoes with sherry vinegar

Cornish new potatoes with crème fraiche and  
spring onion

Skinny fries

Triple cooked chips



D E S S E R T S

Sticky toffee pudding with clotted cream £6.50

English cherry bakewell tart with vanilla ice cream £8.00

Peach, almond & lemon balm trifle with bee pollen £7.00

Lemon and rosemary sorbet with Gin Mare £6.00

Chocolates for coffee £3.00

Selection of local artisan cheeses with chutney and crackers £9.00

**All food may contain traces of nuts and other allergens. Please let  
the waiting staff know if you have any allergies or intolerances.  
We operate a "come as a group, pay as a group" policy. A discretionary  
10% service charge will be added to your bill  
The Bird in Hand, 17 Weston road, Long Ashton, Bristol BS41 9LA**