



S T A R T E R S

Braised rabbit leg cassoulet with butter beans,
smoked pancetta and tarragon £8.50

Butternut squash with Tunworth,
wild mushroom and granola £7.50

Cornish fish stew with rouille, cheddar
and crouton £8.00

Torched salmon with roe, rye
and horseradish £8.50

S N A C K S £4.50

Sourdough bread

Nocellara olives

Black pudding scotch egg
with brown sauce

Wild mushroom arancini
with aioli

Toasted sourdough with goat's
curd, walnut and lardo

M A I N S

Plum & honey glazed pork belly with wet polenta, burnt plum and fermented cabbage
£16.50

8oz rare roasted onglet with skinny fries, watercress & chicory salad and café
de Paris butter £18.50

Fried semolina gnocchi with kale, Russet apple, hazelnut and ewe's cheese £15.00

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

C L A S S I C S

Fish finger sandwich with tartare sauce and skinny fries £10.00

Beef burger with cheddar, celeriac slaw and skinny fries £13.00

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

Cumberland sausages or Glamorgan sausages (v) with mash, seasonal greens and
onion gravy £12.00

River Fowey mussels in cream & cider sauce with skinny fries £12.00

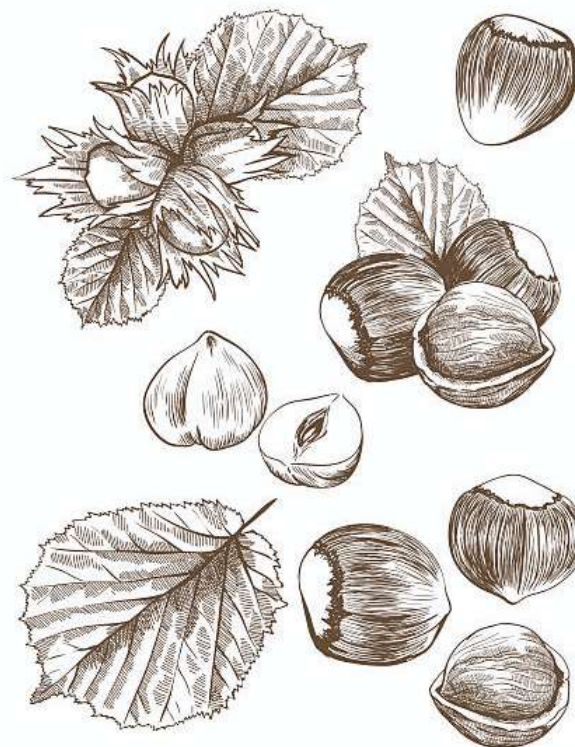
S I D E S £3.50

Salt baked celeriac with honey
and pumpkin seeds

Watercress salad

Skinny fries

Triple cooked chips



D E S S E R T S

Sticky toffee pudding with clotted cream £6.50

Walnut & cinnamon crème brûlée with poached pear and gingerbread £7.00

Thyme roasted peach with pine nuts and raspberry & buttermilk ice cream
£7.00

Isle of Wight blue with crackers and chutney £6.00

**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