The Bird in Hand

OUR CHEF'S SEASONAL MENU

TO START

Marinated Olives & Homemade Focaccia (V, GFA) **£8.00**

Seasonal Soup of the Day **£7.95**
Norfolk crunch roll & butter (V, GFA)

Blow Torched Mackerel Fillet **£10.95**
Pickled Fennel, Dill Sauce, Candied Lemon (F, E)

Cauliflower and Cheddar Croquette **£10.00**
Golden raisin, pinenuts, capers, rocket puree

Lamb Merguez Sausage **£10.00**
Whipped feta, harissa & lime yoghurt, homemade flatbread

TO FOLLOW

Chalk Stream Trout **£22.95**
Hash brown, braised leek, shellfish bisque, crispy mussels (F)

Venison Haunch **£23.95**
Confit potato, Cavolo Nero, spiced carrot puree, Jus

Pumpkin Orzo **£20.95**
Roasted chestnut, sage, kale, pickled butternut squash, salted pumpkin seeds

Braised Beef Shin **£25.50**
Pappardelle, slow cooked garlic, crispy onions, parmesan

BIRD IN HAND CLASSICS

6oz Beef Burger **£18.95**
Mature cheddar & Monterey Jack, brioche bun, tomato, lettuce, red onion, house slaw, skin-on fries & onion rings (GFA)

Burger extras: Add bacon £2.00 | Extra beef patty £4.00 | Blue cheese £2.50

Falafel burger **£18.25**
Lettuce, tomato, onion, spicy mayo, fries, coleslaw & onion rings (V, VG, GFA)

Bird in Hand Pie **£21.95**
Seasonal vegetables, mash or triple cooked chips & rich gravy

Fish & triple cooked chips **£18.95**
Crushed peas, homemade tartar sauce & lemon (GFA)

Ras El Hanout & BBQ glazed pork belly **£18.95**
Pickled chili, fries & coleslaw

Please let your server know of any allergies, intolerances, dietary requirements or preferences, and we'll be happy to help wherever we can.

SIDES

Brown Butter Kale, Crispy Bacon, Crushed Hazelnuts (M) **£5.25**

Hash Brown Bites, Truffle Mayo, Shaved Parmesan (VG, V, M) **£5.75**

Lamb Merguez Sausage, Harissa Yoghurt **£5.25**

Rocket, Parmesan & Pine Nut Salad **£5.75**
Balsamic (VG, V, M)

Chunky chips / Skinny fries (GF) **£4.95**

Add cheddar **£1.00**

Add shaved parmesan & white truffle oil **£2.25**

DIPS

Harissa mayo or Binham Blue Cheese mayo **£2.95**

MIDDAY CIABATTAS

12.00 – 3.00pm

Fancy a little snack? Take a look at the blackboard in the bar to discover our Bar Snack selection.

Posh Fish Finger Ciabatta **£12.50**
Tartar sauce, gem & gherkins

Melted Caprese Ciabatta **£11.50**
Mozzarella, basil pesto, marinated tomato & rocket

Pork Sausage **£13.50**
Sticky red onions, Monterey Jack and crispy onions

B.L.T. **£12.50**
Crispy bacon, gem lettuce & tomato

TO FINISH

Lemon Cheesecake **£10.00**
Macerated Blackberries, Stem Ginger Ice Cream, Crystalized Ginger, Blackberry Gel

Dark Chocolate Dome **£10.00**
Coconut Ice cream, Chocolate Soil, Quince Puree, Toasted Coconut (GF,V.VGF)

Brown Sugar Plum Clafoutis **£9.75**
Plum Syrup, Crushed Amaretti Biscuits, Mascarpone

Orange Polenta Sponge **£9.95**
Cointreau-Soaked Oranges, Orange Marmalade Ice Cream, Pistachio Crumb (GF)

East Anglian Cheeseboard **£11.95**
Frozen Grapes, Candied Pecans, Bird in Hand Chutney, Artisan Crackers (GFA)

Selection of Alburgh ice creams or sorbets **£7.00**
Wafer Curl, Ask your servers for flavours (VGA) (GFA)

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