

daytime menu

2 courses £12 from starters, mains & desserts

SIDE BAR

- Marinated pitted Gordol olives (v) £3
- 3B dukkah, sourdough*, evoo & 3B smoked shallot vinegar (v) £4
- Veggie mezze platter* (v) £10
- Crispy pigs ear, Maldon salt & aioli £3
- Pistachio & feta dip with corn chips (v) £4
- 3Bird seedy chicken strips and lemon mayo £4
- Shoestring fries (v) £3
- Side salad (v) £3
- Artisan sourdough bread*, butter, extra virgin olive oil & shallot vinegar (v) £2
- Market veg (v) £3
- Cheesy mash (v) £3

STARTERS

- Thai red curry, carrot & sweet potato soup, crispy chilli peas, artisan sourdough* & butter (v) £4.50
- Turkey satay skewers with almond dip £5
- Whisky devilled chicken livers on toasted sourdough* £5
- Spiced bacalhau bites with a tangy tomato dip £5
- Falafel tater tots, pickled carrot hummus, crispy halloumi (v) £5
- Blackened salmon terrine with pickled sweetcorn, avocado & yoghurt puree £5

MAINS

- Chicken fillets on a squash risotto with sage, kale & toasted pumpkin seeds £8
- 3b venison meatballs braised in red wine with root vegetable bubble & squeak £8
- Pan fried pork loin, pulled rib hash, red cabbage, crackling, toffee apple gravy £8
- Grilled hake, chorizo & puy lentils, buttered spinach, paprika yoghurt £8.50
- BBQ mushrooms, spinach polenta fries, blue cheese cream, carrot & beetroot crisps, charred corn (v) £8
- Creamy seafood, fennel & thyme stew, inked gnocchi £8.50

**dishes marked can be made gluten free with minor adjustments all other dishes naturally gluten free unless stated!
please ask our staff about the presence of any other allergens in the dishes*

PLATES FOR 2 TO SHARE

- 3Birds & Beasts platter – Whisky & honey glazed baby back ribs, star anise ox cheek, General Tso's chicken wings, Cajun beef tongue taco, slaw, fries, BBQ bacon beans, kiwi salsa verde, coriander yoghurt £40
- Malaysian vegetable curry with rice, lime wedges, coriander yoghurt, chilli & bread* £22 (v)
(don't feel like sharing? Single size curry for £11)
- Daily changing seafood platter for 2 with artisan bread* & anchovy butter, salad and fries; see board £MP
- Big Cow - 500g (approx) Scottish fillet, mushroom, herb and shallot stuffed marrowfat bone, sautéed greens, wasabi cream & peppercorn sauce, 3B mustards & bag of fries £45