

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) £5
- Veggie mezze platter* (v) £12
- 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) £4
- Side salad (v) £3
- Artisan sourdough bread*, butter, extra virgin olive oil & shallot vinegar (v) £3
- Market veg (v) £3
- Cheesy mash (v) £3

STARTERS £5

- Pea, roast garlic & dill soup, saffron yoghurt, artisan sourdough* & butter (v)
- Grilled plaice, parsley sauce, vine tomatoes, broad beans
- Pilpechuma roast Aubergine, ginger tomatoes, muhammara, basil, black garlic (vegan)
- Cajun pulled pork nachos, mozzarella, rhubarb & cucumber salsa
- Salt cod, black olive, crispy potato salad, dill aioli
- Bacon wrapped dates, sour cherry salad, white BBQ dressing

MAINS £8.50

- Green chilli, garlic & herb roast chicken, preserved lemon & paprika new potato salad, coriander yoghurt, kiwi salsa verde
- Crispy fried red mullet, avocado pipian, black bean pico de gallo, crispy oyster mushrooms
- Braised beef feather blade, smoked potato gratin, broccoli puree & roast florets, Roquefort, pickled radish
- Blackened tofu with chilli, apple & sweet potato hash, green beans, sticky maple & bourbon glaze (vegan)
- Seabass, miso, star anise & ginger broth, prawn, crispy veg, rice noodles and nuoc cham
- Spicy Thai red curry marinated pork loin, herby coconut rice, charred baby corn and mange tout

**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 – Korean chilli bbq pork ribs, star anise ox cheek, Buffalo chicken wings, 3B Haggis fritters, pickles, slaw, fries, Boston beans, kiwi salsa verde, blue cheese dip, white bbq sauce £45
- Malaysian vegetable curry with rice, lime wedges, coriander yoghurt, chilli & bread* £24 (v)
(don't feel like sharing? Single size curry for £8)
- 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, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50