

threebirds

R E S T A U R A N T



SIDE BAR

Marinated pitted Gordal olives (v) £3

3B dukkah, sourdough, evoo & 3B smoked shallot vinegar (v) £5

3B hummus, pickles, poppadums (vegan) £4

Crispy pigs ear, Maldon salt & aioli £3

Pistachio & feta dip with corn chips (v) £4

3Bird seedy chicken strips and lemon mayo £5

Shoestring fries (v) £4

Side salad (v) £3

Artisan sourdough bread, butter, evoo and shallot vinegar (v) £3

Market veg (v) £3

Cheesy mash (v) £3

evening menu

STARTERS

Curried potato & pea soup, artisan sourdough (vegan) & butter (v) £5
Falafel, jewelled wild rice, pickled apricots, creamy sumac dressing (vegan) £6.50

Chicken & 3b haggis terrine, rhubarb & beetroot piccalilli, sourdough toast £6.50

Tempura pulled lamb, huacatay yoghurt, rose harissa £6.50
Caribbean catfish, sweetcorn, coconut & mango salad, pickled lime dressing £7

Seared scallops, brown butter miso aioli, blood orange £8.50

MAINS

Chicken supreme stuffed with 3b Italian sausage, truffled mash, roast root veg, fennel jus £16

Firecracker cauliflower florets, salt baked beetroot & green lentil 'chorizo' stew, cream cheese & chives, pickled red onions (vegan) £14
Roast lamb rump, chargrilled Provençal vegetables, green tapenade, pesto quinoa, Madeira sauce £20

Pan fried fillet of seatrout, rainbow chard, clam fritter, squid ink risotto £17

Pork loin, caramelized apple, blue cheese & white wine veloute, new potatoes, spring onion, garlicky green beans £17
Market Fish fillet, broccoli puree, roast purple broccoli, potato terrine, brown shrimp & golden raisin vinaigrette £16

*please ask our staff about the presence of allergens in the dishes
10% discretionary service charge will be added to parties of 6 or more*

PLATES FOR 2 TO SHARE

3Birds & Beasts – BBQ braised beef short ribs, star anise ox cheek, Southern fried chicken, Cajun pulled pork, pickles, slaw, fries, Boston beans, kiwi salsa verde, apple ketchup, 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 £12)

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

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