

## SIDE BAR

- Marinated pitted Gordal olives (v) £3
- 3B dukkah, sourdough, evoo & 3B smoked shallot vinegar (v) £5
- 3B hummus, pickles, poppadoms (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, extra virgin olive oil & shallot vinegar (v) £3
- Market veg (v) £3
- Cheesy mash (v) £3

## daytime menu

2 courses £12 from starters, mains & desserts

### STARTERS £5

- Curried potato & pea soup, artisan sourdough (vegan) & butter (v)
- Lamb & green peppercorn cakes, huacatay yoghurt sauce
- Hot smoked seatrout, rainbow chard salad, soy meringues, chilli & lime dressing
- Clam fritters, brown butter miso aioli, blood orange
- Chicken & 3b haggis terrine, rhubarb & beetroot piccalilli with sourdough toast
- Firecracker cauliflower bites, cream cheese & chive dip (vegan)

### MAINS £8.50

- Caribbean fried chicken, sweetcorn & chilli pancake, coconut & mango salad, pickled lime dressing
- Falafels, jewelled wild rice, pickled apricots, creamy sumac (vegan)
- Blackened catfish, rice, peas & sweetcorn, refried beans, charred broccoli, white bbq sauce, kiwi salsa verde
- 3b Italian beef sausage, truffled mash, roast root veg, fennel jus
- Braised pork cheek, apple, blue cheese & white wine cream, new potatoes, spring onion, roast green beans
- Greek fish stew with shellfish, squid, ouzo & tomatoes, oregano gremolata buttered toast

*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*

- 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 £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