

SIDE BAR

- Marinated pitted Gordal olives (vegan) £3.50
- 3B dukkah, bread, evoo & shallot vinegar (vegan) £5
- Basil & harissa hummus, pickles, poppadums (vegan) £5
- Crispy pigs ear, Maldon salt & aioli £4
- Pistachio & feta dip with corn chips (v) £5
- 3Bird seedy chicken strips and lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £4
- Artisan bread, butter, evoo & shallot vinegar (v) £3.50
- Market greens (vegan) £4
- Cheesy mash (v) £4

daytime menu

2 courses £14 from starters, mains & desserts

STARTERS £5

- Soup of the day, artisan bread (vegan) & butter (v)
- Duo of duck terrine wrapped in leek, pickled prune jam, melba toast
- Quinoa, pickled sultana, vegan cream cheese & orange timbale, maple & sesame tempura aubergine fritter (vegan)
- Braised ox cheek, beetroot & celeriac puree, asparagus ribbons
- Chorizo & green chilli creamed mussels, toast with anchovy butter
- Hot smoked salmon & mascarpone pate, gherkin salad, oatcakes

MAINS £10

- White fish, dill, pea & beetroot pickled egg kedgeree
- Chicken fillets marinated in paprika, chilli & lime yoghurt, pea rice, herb salad
- Slow cooked venison & morcilla chilli, duck fat potato wedges, rocket & parmesan salad
- Grilled fillet of seabass, smoked cheese mashed potato, buttered savoy cabbage & lemon butter sauce
- Salad of roast balsamic fig, baby gem, roast butternut, brown rice, spiced cashews, tarragon dressing (vegan)
- Fillet of pork medallions, chimichurri, mousseline potatoes, basil & mushroom pesto

*please make your server aware of any allergies or intolerances you may have
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge will be added to tables of 6 or more*

PLATES FOR 2 TO SHARE

- Malaysian vegetable curry with rice, lime wedges, chilli, bread (vegan) coriander yoghurt £24 (v)
(don't feel like sharing? Single size curry for £10)
- Daily changing seafood platter for 2 with artisan bread & anchovy butter, salad and fries; see board £MP
- Big Cow - 500g (approx) Scottish fillet, grilled garlic butter portobello mushrooms, sautéed greens, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50