

daytime menu

2 courses £15 from starters, mains, brunch & desserts

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 pig 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) £4

Market greens (vegan) £4

STARTERS £5

Soup of the day, artisan bread (vegan) & butter (v)

Hot smoked salmon, tahini & lemon pate, melba toast, herb salad
Chicken & chorizo terrine, cherry tom & rocket, pickled grape dressing

Maple syrup, lime & ginger glazed cauliflower, aubergine puree, crispy lentils (vegan)

Spiced ham hock ballotine, piccalilli, chilli cashews

MAINS £12

Coconut, lime & chipotle roast squash, corn, chimichurri quinoa, crispy corn tortillas (vegan)

Lemon & thyme marinated chicken breast, saffron, apricot & pomegranate rice, preserved lemon marscapone

Braised beef blade, sauteed potatoes, hazelnut pesto, green beans, jug of pepper sauce

Grilled seabass, new potatoes, tenderstem broccoli, hollandaise

Venison meatballs, tarragon, pea & parmesan risotto, chorizo oil

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge is 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 £12)

Big Cow - 500g (approx) Scottish fillet, grilled garlic butter portobello mushrooms, sautéed greens, blue cheese cream & peppercorn sauce, 3B mustards & bag of fries £50