

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)
- Chicken liver parfait, red onion & chipotle chutney, melba toast
- Home cured sea trout, radish, herby rocket salad, & lemon dressing
- Confit courgette ribbons, orange & fennel salad, toasted pumpkin seeds (vegan)
- Tempura duck leg rilette, ponzu dip, lamb's lettuce

MAINS £12

- Ox tongue, cheek & morcilla chilli, coriander rice, sour cream
- Seared chicken breast, sun dried tomato pesto, roast baby potatoes, wilted spinach
- Chargrilled teriyaki sweet potato, sesame & chilli quinoa, corn & coconut velouté (vegan)
- Sticky honey BBQ braised pork shoulder, potato wedges, sweetcorn salsa, rocket
- Grilled seabass, parsley crushed potato, sugar snaps, smoked Applewood cheese sauce

*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 sauces, mustards & bag of fries £50