

evening menu

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

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Ox tongue, cheek & morcilla chilli, roast aubergine, sour cream £7
- Cullen Skink, charred leek, garlic toast £7
- Garlic & chive fried gnocchi, sun dried tomato pesto, orange pickled fennel (vegan) £6
- Chicken liver parfait, red onion & chipotle chutney, melba toast £7
- Pork & cheese croquettes, cranberry ketchup £6.50

MAINS

- Oven roast fillet steak, parsley mashed potatoes, butternut puree, green beans, mulled wine jus £25
- Seatroun fillet, chestnut & parsnip risotto, shrimps, mangetout, parsley butter £18
- Chickpea pakora, curried cauliflower cous cous with peppers, spring onion & courgette, mango yoghurt, cumin cashews (vegan) £15
- Seared chicken breast, sun dried tomato pesto, sauteed baby potatoes, wilted spinach £16
- Confit duck leg, smoked ham & butterbean cassoulet, tenderstem broccoli, chive crumb £18

*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, rice, lime wedges, chilli, coriander, bread (vegan), yoghurt £28 (v)
(don't feel like sharing? Single size curry for £14)
- Big Cow - 500g (approx) Scottish fillet, grilled garlic butter portobello mushrooms, sautéed greens, blue cheese cream & peppercorn sauces, mustards & bag of fries £50