

## 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) £5
- Side salad (vegan) £5
- Artisan bread, butter, evoo, shallot vinegar (v) £4
- Market greens (vegan) £5

### STARTERS

- Soup of the day, artisan bread (vegan) & butter (v) £5
- Honey & soy marinated chicken, julienne veg, rice noodles, sriracha mayo, toasted sesame seeds £7
- Pan fried scallops, pea & asparagus puree, mint butter £9
- Sweet potato & sweetcorn tikki cakes, ginger & coriander emulsion, pickled mooli (vegan) £6
- Slow braised pork cheek, celeriac & apple stack, parma ham crisp, gravy £8
- Smoked salmon, mascarpone & chive terrine, lemon curd, dukkah, melba toast £7.50

### MAINS

- Confit duck leg, bacon & scamorza dauphinoise, savoy cabbage, caramelised onion & orange puree, duck jus £19
- Baked cod sayadieh, saffron & cumin spiced rice, broad beans, broccoli, charred lemon, cinnamon butter £18
- Smoked aubergine tempura, spring greens, black bean & spring onion salad, hoisin & citrus dressing (vegan) £15
- Chicken supreme stuffed with pistachio & mascarpone, roast butternut squash & gorgonzola risotto, spinach £17
- Oven roast venison haunch, beetroot mashed potato, pea & green beans, cassis jus £22
- Grilled seabass, crushed potatoes, prawn & dill croquetas, samphire, green beans, prawn consommé £19.50

*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 £30 (v)  
(don't feel like sharing? Single size curry for £15)
- Big Cow - 500g (approx) Scottish fillet, grilled garlic butter portobello mushrooms, sautéed greens, blue cheese cream & peppercorn sauces, mustards & bag of fries £60