

## daytime menu

2 courses £16 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) £5
- Side salad (vegan) £5
- Artisan bread, butter, evoo & shallot vinegar (v) £4
- Market greens (vegan) £5

### STARTERS £5

- Soup of the day, artisan bread (vegan) & butter (v)
- Smoked salmon, mascarpone & chive terrine, lemon curd, melba toast
- Shredded duck leg, black bean & orange salad, hoisin sauce
- Smoked aubergine tempura, sweet chilli & cucumber dip (vegan)
- Lamb shank & chorizo ballotine wrapped in parma ham, pea & asparagus puree

### MAINS £12

- Venison burger, gorgonzola, iceberg lettuce, toasted bun, beetroot & cola relish, fries
- Honey & soy marinated chicken, julienne veg, rice noodles, sriracha mayo, toasted sesame seeds
- Sweet potato & sweetcorn tikki cakes, spiced tomato chutney, raita, tenderstem broccoli, turmeric pickled mooli (vegan)
- Slow braised pork cheek, wholegrain mustard mash, blanched asparagus, gravy
- Grilled seabass sayadieh, saffron, cumin & cinnamon rice, broad beans, caramelised onions, charred lemon

*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, 3B mustards & bag of fries £60