

A LA CARTE

THE
BIRD
& BELL

BAR • RESTAURANT

SHARING...

WARM BREAD, OLIVE OIL AND BALSAMIC *(v, vga)* £6

BAKED CAMEMBERT *(v, gfa)* £15

Studded with rosemary and garlic, crusty bread, pickles, caramelised onion and cranberry jam

MEZZE £12

Pepper Hummus, Olives, Marinated Tomatoes, Flat Bread, Evoo, Balsamic *(vea)*

TO BEGIN

FRENCH ONION AND BLACK PUDDING SOUP £6.50

Served with gruyere crouton *(gfa)*

LEMON AND HERB ARANCINI *(v)* £7

Rich tomato ragu, parmesan and rocket salad

CRISPY CHILLI CHICKEN £7.85

Honey, soy and ginger glaze and Asian slaw

SMOKED HADDOCK RAREBIT WITH IPA £8.50

Grain mustard and Mull cheddar, braised leek and toasted sourdough

FRIED CHICKEN WINGS £7.25

Choose a glaze: BBQ | Honey, ginger and soy | Salt and pepper

COCONUT CRUMBED KING PRAWNS £9.50

Coriander and lime slaw, sesame soy and chilli jam

FENNEL SAUSAGE MEATBALLS £8.25

Rich tomato and basil ragu, mozzarella glaze and crusty sourdough

ROAST RED PEPPER HUMMUS *(ve, gfa)* £6.75

Toasted chickpeas and chilli oil, endive and pickle salad and flatbread crisps

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, *(va)* vegetarian available, *(ve)* vegan, *(vea)* vegan available, *(gf)* gluten free, *(gfa)* gluten free available

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- Should you choose to leave a tip, through card, cash or TIPJAR, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.



MAIN COURSES

BEER BATTERED FISH AND CHIPS £15.45

Sustainable haddock, hand cut chips, mushie peas and tartare

TRADITIONAL STEAK PIE £15

Roast winter roots and creamy mash

Crispy Southern Fried Chicken £14

Buttered mash, house slaw, charred corn on the cob and peppered chicken gravy

RISOTTO OF WILD MUSHROOM *(v, vea)* £15

Braised leek, caramelised shallot, truffle oil and shaved parmesan

ROAST CHICKEN SUPREME *(gf)* £17.50

Sauce bourguignon, red wine, pancetta, caramelised baby onion and mushroom, buttered mash potato and thyme roast roots

SEARED FILLET OF COD *(gf)* £17.50

Sauté potato, warm tartare sauce and tender stem broccoli

GRILLED GOATS

CHEESE SALAD *(v, gfa)* £12.50

Onion jam and ciabatta crouton, baby spinach, olive and marinated tomatoes, balsamic and basil dressing

RACK OF BBQ BRAISED RIBS *(gfa)* £21

Pit beans, house slaw, corn on the cob and fries

SMOKEY TOMATO RIGATONI *(v, gfa)* £11.95

Garlic, red pepper and chilli sauce and garlic ciabatta

ADD: Fennel sausage £3.50

BIRD & BELL MAC AND CHEESE *(v, gfa)* £11

Mull cheddar, parsley crumble and garlic ciabatta

ADD: Bacon, haggis or chicken £3.50

BURGERS

All our burgers are served with a brioche bun, house sauce, crisp lettuce, tomato and fries

DOUBLE PATTY BEEF BURGER £14

SOUTHERN FRIED CHICKEN BURGER £13

Smokey chipotle mayo

BEYOND MEAT VEGAN BURGER *(vg)* £15

Vegan cheese and veganise

LOADED DOUBLE BEEF BURGER £16

Applewood smoked cheddar and crisp streaky bacon and Jack D BBQ sauce

CHOICE OF TOPPINGS:

Cheddar, haggis, crispy bacon, IPA and mustard rarebit or peppercorn sauce £1.50

GRILLED BAVETTE STEAK *(gfa)* £24

Chimichurri butter, rocket and red onion salad and fries

10Z PRIME SCOTCH

RIBEYE STEAK *(gfa)* £30

Hand cut chips, peppercorn and brandy sauce, roast vine tomato and watercress salad

SIDES

SPICY ASIAN SLAW, CORIANDER
AND LIME *(v)* £4

TOASTED GARLIC CIABATTA *(v)* £4.25

ADD: Cheese £4.85

HOUSE FRIES *(vg)* £4

SPICED FRIES *(v)* £4.50

Piri | Cajun | Truffle & herb

HAND CUT CHIPS *(v)* £5

MINI MAC AND CHEESE *(v)* £5

PIT BEANS, BOURBON
BBQ SAUCE *(v, gfa)* £4

CHARRED CORN ON THE COB,
ROSEMARY SALT *(v, vga, gfa)* £5

DESSERTS

MINI S'MORES HOT POT *(v)* £4.00

Oreo crumb and rich chocolate ganache topped toasted
marshmallow and vanilla ice cream

STICKY TOFFEE PUDDING *(v)* £7.00

With vanilla ice cream

WARM APPLE AND RHUBARB CRUMBLE *(v)* £7.00

Served with vanilla ice cream and custard

CHOCOLATE BROWNIE SUNDAE *(v)* £8.50

With warm chocolate sauce and vanilla whipped
cream and berry compote

GLAZED LEMON TART *(v)* £6.50

Berry coulis and vanilla ice cream

TRIO OF ICE CREAM *(v)* £6.50

Please ask our team for flavours

SELECTION OF VEGAN ICE CREAM *(vg)* £7.00

Please ask our team for flavours

FOR NEXT TIME...

SUNDAY ROAST

Enjoy one of our slow roast platters with a
choice of meats, roast potato, cauli cheese, sauté greens
and honey roast roots, a jug of rich gravy and
Yorkshire puddings

£19 EACH OR £36 FOR 2 PEOPLE

AVAILABLE EVERY SUNDAY