

The Bird In Hand

Sunday Menu



Roast dinner of topside beef, half a chicken, shoulder of lamb with roast potatoes, Yorkshire pudding, cranberry and walnut stuffing, fresh seasoned veg and gravy.

1 course - £9.95, 2 courses - £13.95, 3 courses - £17.95

(This deal is only with roast dinners)

Starters

Pate of the week served with onion chutney and crusty bread £5.45

Homemade soup of the day served with bread and butter (v) £4.95

Baked camembert with celery sticks, garlic bread and cranberry sauce (v) £5.95

Smoked salmon, mango and watercress salad £5.95

Sides

Garlic bread £2.00, Chilli cheese fries £3.00, Mixed salad £1.50, Sweet potato fries £2.00

Mains

Breast of duck, crushed potatoes, asparagus, baby carrots, red cabbage puree and blueberry jus £13.95

Fish and chips, fresh cod cooked in beer batter with mushy peas, tartar sauce and thick cut homemade chips £12.95

Risotto, basil, sundried tomato and asparagus topped with parmesan £9.95 (add salmon £1.50)

8oz gourmet beef burger served in a brioche bun with French fries, coleslaw and onion rings £10.45

(add Shropshire blue cheese or brie for 50p extra)

Catch of the day (please ask for more details)

Curry of our travels, Tai yellow curry served with rice, pappadum, onion chutney and onion salsa (vegan) £9.95 (add chicken £1.00)

Desserts

Homemade crumble served with warm vanilla custard £5.45

Chocolate brownie served with a hot chocolate and mint sauce and mint chocolate chip ice cream £5.45

Lemon meringue pie served with lemon sorbet, raspberries and fresh cream £5.45

Cheshire Farm Ice Cream, 3 scoops of ice cream (ask for today's flavours) £4.50