

The Bird In Hand

Main Menu

Starters

Pate of the week served with onion chutney, toast and mixed salad £5.95

Baked camembert with oregano, garlic bread, celery sticks and cranberry sauce (V) £6.95

Buffalo calamari served on a fresh rocket and caper salad with a garlic aioli £5.95

Duck breast with a honey and fennel glaze on a hot fennel relish £6.95

Chef's soup, served with bread and butter (v) £4.95

Mains

Fish and chips, fresh Scottish cod in a golden crispy batter with mushy or garden peas and tartare sauce £12.95

Duck breast served with creamy mash, garden vegetables and blueberry jus £13.95

Chuck steak or fresh Cajun cod burger served in a brioche bun with burger sauce, fries, coleslaw, gherkins £10.50 add cheddar, blue cheese or bacon 50p per topping

BBQ rack of pork loin ribs served with vine tomatoes, French fries and coleslaw

half rack £11.95 full rack £16.95

Fillet of hake topped with a Asian style peanut, chilli and coriander crust, fragrant rice and a coconut fish sauce £14.95

Halloumi, courgette, herb and chilli cakes served with homemade sweet potato crisps, oven roasted tomato and watercress salad (v) £11.95

Slow cooked Cheshire lamb shoulder served with chicken mousse, mint reduction,

pea puree and garden vegetables £14.95

28 day aged 8oz Sirloin steak £17.95 or 10oz Ribeye steak £19.95 served with vine tomatoes, salsa verde, asparagus and thick cut chips.

Add peppercorn or blue cheese sauce 50p

Sides

Side salad £3.00 Thick cut chips £2.00 French fries £2.00 Sweet potato crisps £3.00

We use high quality products all locally sourced where possible, we source some of our meat from Venables butcher in Boughton and our Cheshire Lamb and 28 day aged steaks from Hayrack Butchery. Fish comes fresh daily from Steve in Chester market.

Allergies; Food prepared here may contain traces of nuts, please ask a member of our staff. Vegetarian dishes; (V) Vegan dishes (VE)

Please call 01244 301379 for any enquiries or to make a booking.