

THE BIRD IN HAND

SIDES

CHARRED GEM LETTUCE - 4.50

Caesar dressing & parmesan

BOEREWORS SCOTH EGG - 5.00

With Mrs Balls chutney

MAC 'N' CHEESE - 4.50

Cheddar, Gruyere & Parmesan

MAINS

FISH & CHIPS - 13.00

St Austell beer battered Haddock with chunky chips, tartar sauce & bashed peas

POTJIEKOS - 13.50

South African dish served in a 3 legged cauldron - See specials board for details (gf)

MAC 'N' CHEESE - 11.00

Cheddar, Gruyer & Parmesan sauce with toasted sourdough & salad

CHILDRENS MENU

VEGAN SAUSAGES - 7.00

With fries and either peas or beans

CHICKEN CHUNKS - 7.00

With fries and either peas or beans

FISH GOUJONS - 7.50

With fries and either peas or beans

STARTERS

BATTERED HALLOUMI - 5.50

With Mrs Balls Chutney

SALT & PEPPER SQUID - 6.00

On mixed leaves with lemon mayo

SMOKED MAKEREL PATE - 6.00

With toasted sourdough (gfo)

ROASTS

ROASTED SIRLOIN OF BEEF - 16.00

Cooked medium rare, with roast potatoes, braised red cabbage, curly kale, glazed carrots, broccoli & leek gratin, gravy & yorkshire pudding (gfo)

DUO OF CHICKEN - 16.00

Confit leg & roasted breast, with roast potatoes, braised red cabbage, curly kale, glazed carrots, broccoli & leek gratin, gravy & yorkshire pudding (gfo)

DURBAN SPICED LENTIL & ALMOND LOAF - 14.00

With roast potatoes, braised red cabbage, curly kale, glazed carrots, broccoli & leek gratin, gravy & yorkshire pudding (veg, gfo)

KIDS ROASTS - 9.50

DESSERTS & DRINKS

MALVA PUDDING - 6.50

South African sticky toffee pudding with ice cream, cream or custard

TRIPLE CHOCOLATE BROWNIE - 6.50

With ice cream, cream or custard (gf)

MIXED BERRY MESS - 6.00

Mixed berries, creme Chantily & meringue (gf)

SELECTION OF ICE CREAM - 1.50 / scoop

VARIETY OF TEA AND COFFEE AVAILABLE

 - Vegetarian gf - gluten free gfo - gluten free option veg - vegan vgo - vegan option

Please advise a member of staff if you have any food intolerances or allergies

