



The Bird in Hand **W14**

SHARING PLATTERS FOR A TABLE

Speciality mixed olives (v)
Smoked Catalan almonds (v)
Parma ham croquettes & spicy salsa
Beef stuffed olives bites, truffle aioli
Padron peppers & smoked paprika (v)
Sautéed chorizo, fennel seeds
Charcuterie selection
Breaded prawns, garlic, chilli & aioli

MAINS / PIZZAS

Beef shin ragu, homemade pappardelle & parmesan
Cod and savoy cabbage purses, butternut puree, chestnut, wild mushroom & dill oil
Chickpea ravioli with pumpkin cream, truffle oil and vegan parmesan (v)
Margherita - tomato, mozzarella
Salsiccia - truffle paste, Tuscan sausage & porcini mushrooms
Diavola - ventricina salami, fresh chillies
Stagioni - ham, mushrooms, artichokes & black olives
Vegana - pumpkin & shitake mushrooms cream, vegan 'mozzarella and parmesan' & truffle oil (v)

DESSERT

Amaretti tiramisu
Pecan brownie, vanilla ice cream & pecan candies
Vegan chocolate & hazelnut tart (v)
Cheese selection
Selection of ice creams and sorbets

2 Courses 34 per person, 3 Courses £40 per person
(Excluding 12.5% optional gratuity)