



The Bird in Hand **W14**

SHARING PLATTERS FOR A TABLE

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

MAINS / PIZZAS

Beef shin ragu, homemade pappardelle & parmesan
Confit duck breast, spiced red cabbage & pan-fried gnocchi
Panfried Seabass, roasted cauliflower cream, baby carrots, leek & spicy salsa
Jerusalem artichoke risotto & toasted hazelnuts (v)
Margherita pizza - tomato, mozzarella
Salsiccia pizza - truffle paste, Tuscan sausage & porcini mushrooms.
Diavola pizza - ventricina salami, fresh chillies
Stagioni pizza - ham, mushrooms, artichokes & black olives
Zucchini pizza - tomato, mozzarella, courgettes, salted ricotta, wild rocket, truffle oil (v)

DESSERT

Amaretti tiramisu
Pecan brownie, vanilla ice cream & pecan candies
Salted caramel cheesecake, salted caramel ice cream & honeycomb
Selection of ice creams and sorbets

2 Courses 36 per person, 3 Courses £42 per person

(Excluding 12.5% optional gratuity)