



## 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)
- Sauteed chorizo, fennel seeds
- Charcuterie selection
- Breaded prawns, garlic, chilli & aioli

### MAINS / PIZZAS

- Beef shin ragu**, homemade pappardelle & parmesan
- Panfried Seabass**, anchovy potato cake, samphire & béarnaise sauce
- Asparagus and peas risotto & parmesan** (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)