



The Bird in Hand **W14**

SHARING PLATTERS FOR THE TABLE

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

MAINS / PIZZAS

- Beef shin ragu**, homemade pappardelle & parmesan
- Salmon Nicoise salad**, poached egg, green beans, potatoes, heritage tomatoes & lime oil
- 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

- Limoncello tiramisu
- Pecan brownie, vanilla ice cream & pecan candies
- Pistachio Mouse & apple caramel
- Selection of ice creams and sorbets

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

(Excluding 12.5% optional gratuity)