



The Bird in Hand W14

SHARING PLATTERS FOR A TABLE

Speciality mixed olives
Smoked Catalan Almonds
Parma ham croquettes & truffle aioli
Padron Peppers & smoked paprika
Sauteed chorizo & fennel seeds
Breaded prawns, garlic, chilli & aioli
Truffle and olive arancini & herb aioli
Charcuterie selection with fresh bread

MAINS / PIZZAS

Turkey saltimbocca roast potato, friarielli & cranberry gravy
Truffle and porcini wellington, sweet potato, honey glazed brussel sprouts and baby carrots
Filet of cod, roasted fennel & truffle and lentil stew
Beef ragu, homemade pappardelle & parmesan
Al Carpaccio pizza, beef carpaccio, crispy kale, pecorino, pink peppercorn, port & rosemary reduction
Diavola pizza, Ventricina salami, fresh chillies
Stagioni pizza, ham, mushrooms, artichokes & black olives
Zucchini pizza, grilled courgette, rocket, salted ricotta & truffle oil

DESSERT

Christmas pudding & brandy custard
Ricotta cheesecake with roasted pistachios
White chocolate and cinnamon tiramisu
Selection of ice creams and sorbets
Cheeseboard of seasonal cheese

3 Course dinner & unlimited prosecco until 12am £100 per person

Our private dining room can be booked for minimum of 15 and up to 20 people for New Year's dinner

An optional 12.5% service charge will be added to your bill
Please inform a member of staff if you have any allergies or dietary requirements.

