



## 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.

