



The Bird in Hand **W14**

SHARING PLATTERS FOR THE TABLE

Speciality mixed olives (v)

Smoked almonds (v)

Parma ham croquettes & red pepper aioli

Truffle and olive arancini & herb 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

Wild mushroom & gorgonzola risotto

Seabass Tortelloni, with olives, capers and bouillabaisse broth

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

Pecan brownie, vanilla ice cream & pecan candies

Pistachio and ricotta cheesecake

Selection of ice creams and sorbets

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

(Excluding 12.5% optional gratuity)