

A LA CARTE

THE
BIRD
& BELL

BAR • RESTAURANT

SHARING...

WARM BREAD *(v)* £6
Olive oil and balsamic

BAKED CAMEMBERT *(v, gfa)* £16
Studded with rosemary and garlic, crusty bread, pickles, caramelised, onion and cranberry jam

BURRATA CHEESE & ANTIPASTO PLATTER *(gfa)* £16
Cured meats, olives, marinated tomato and rocket salad

TO BEGIN

SOUP OF THE DAY *(v, vea, gfa)* £6.25
With warm bread

HAGGIS BON BONS £7.50
Whisky and onion jam, rocket leaf and balsamic dressing

KOREAN FRIED CAULIFLOWER *(v, vea)* £7.50
Chilli and garlic glaze, sesame greens

CRISPY BBQ CHICKEN STRIPS £8.75
Gem salad, ranch sauce

STEAMED WEST COAST MUSSELS *(gfa)* £9
Garlic, white wine and parsley cream, garlic ciabatta

MOROCCAN HUMMUS *(v, vea, gf)* £7.50
Feta, sweet drop peppers, pickled watermelon, spiced chickpea and whole grains

FILO KING PRAWNS £11
Wakame greens, sesame dressing, wasabi mayo

GRILLED GOATS CHEESE *(v, gfa)* £8
Ciabatta crouton, onion chutney, baby spinach salad, red pepper coulis

Please alert our team of any food allergies or intolerances that you have and we will do our best to accommodate you.
(v) vegetarian, *(va)* vegetarian available, *(ve)* vegan, *(vea)* vegan available, *(gf)* gluten free, *(gfa)* gluten free available

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:

- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
- Should you choose to leave a tip, through card or cash, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

MAIN COURSES

BEER BATTERED FISH & CHIPS £16.50
Sustainable haddock fillet, mushy peas, hand cut chips, lemon and tartare

THE MAC AND CHEESE *(gfa, v)* £12
Creamy 3 cheese sauce, Mull Cheddar and parsley crumble, garlic and herb ciabatta
Add: Bacon | Haggis | Chicken £3 each

STEAK AND ALE PIE £17
Butter puff pastry, glazed roots and sauté greens, creamy mashed potato

SEARED FILLET OF COD *(gf)* £18
Sauté potato, warm tartare sauce and tender stem broccoli

KING PRAWN AND MUSSEL LINGUINI *(gfa)* £18.25
Lemon, chilli, parsley and roast garlic oil

PENNE ARRABBIATA *(v, vea, gfa)* £13
Slow cooked tomato and herb ragu, fresh chilli, basil and parmesan

ROAST CHICKEN SUPREME *(gf)* £17.50
Diane sauce, sauté potato and sprouting broccoli

MOULES FRITES *(gfa)* £16.50
Garlic, white wine and cream mussels, fries and garlic ciabatta

KATSU CURRY *(gfa)*
Aromatic sauce, fragrant rice, chard pak choi

CRISPY CHICKEN £16.50
CRUMBED SWEET POTATO *(v)* £14.50

CAESAR SALAD *(gfa, v)* £12
Sourdough croutons, boiled hens egg, garlic mayonnaise dressing, fresh parmesan - with or without anchovies
Add: Grilled halloumi £2 | Bacon £2 | Chicken £3

BURGERS

All our burgers are served with a brioche bun, house sauce, crisp lettuce, tomato and fries

PRIME BEEF BURGER £15.50

SOUTHERN FRIED CHICKEN BURGER £14.50

BEETROOT, QUINOA AND ROAST PEPPER BURGER *(vg)* £14.00
Vegan cheese and spicy veganise

LOADED PRIME BEEF BURGER £17.50
Applewood Smoked Cheddar, Crisp Streaky Bacon, Jack D BBQ Sauce

Choice of toppings:
Cheddar | Haggis | Crispy bacon | Peppercorn sauce £1.50 each

STEAK FRITES *(gfa)* £22.00
Grilled 6oz Sirloin, skinny fries, peppercorn and brandy cream, petite salad

10oz PRIME SCOTCH RIBEYE STEAK *(gfa)* £32.00
Chunky chips, peppercorn and brandy sauce, garlic Portobello mushroom, roast vine tomato, watercress salad

SIDES

ZESTY BEAN, GRAIN & PEPPER SALAD *(ve)* £4.50
Salsa verde

SKINNY FRIES *(v)* £4.00

SEASONED FRIES *(v)* £4.50
Cajun | Peri Peri | Salt and Chilli

BUTTERY MASH *(v)* £5.00

GARLIC BREAD *(vea)* £4.25
GARLIC BREAD WITH CHEESE £4.75

CHILLI BUTTER
SEASONAL GREENS *(v)* £4.50

BEER BATTERED
ONION RINGS *(v)* £5.00

MINI MAC *(v)* £ 5.00

DESSERTS

STICKY TOFFEE PUDDING *(v)* £7.50

Toffee sauce and vanilla ice cream

WARM APPLE PIE *(v)* £8.00

With vanilla ice cream and pouring cream

CHOCOLATE FUDGE BROWNIE *(v)* £7.50

Chocolate sauce and vanilla ice cream

PASSION FRUIT PANNA COTTA *(v)* £7.50

Mango compote, coconut sorbet

MINI MESS *(gfa, v)* £5.00

Crushed meringue, berry compote, ice cream and berry coulis

SELECTION OF ICE CREAM *(v)* £7.00

Please ask our team for flavours

VEGAN ICE CREAM *(ve)* £7.00

With fresh berries

SUNDAYS

— WELL SPENT —

SUNDAYS ARE MADE FOR FAMILY,
FRIENDS, AND THE UNBEATABLE
SUNDAY ROAST!

*Ask our team about our
delicious Sunday Roast menu*