

OUR BEST BITS

THE
BIRD
& BELL

BAR • RESTAURANT

THE BIRD & BELL BEST BITS

2 COURSES £23.00 | 3 COURSES £28.00

TO BEGIN

SOUP OF THE DAY (*gfa, vea*)

Fresh bread and salted butter

LEMON AND HERB ARANCINI (*v*)

Rich tomato ragu, parmesan and rocket salad

CRISPY CHILLI CHICKEN

Honey, soy and ginger glaze and Asian slaw

HAGGIS BON BONS

Oatmeal crumb, whisky and onion jam and rocket leaf

GRILLED GOATS CHEESE (*v, gfa*)

Onion jam, balsamic crouton and roast pepper coulis

MAIN COURSES

TRADITIONAL STEAK PIE

Roast winter roots and creamy mash

SEARED FILLET OF COD (*gf*)

Sauté potato, warm tartare sauce and tender stem broccoli

CRISPY SOUTHERN FRIED CHICKEN

Buttered mash, house slaw, charred corn on the cob and peppered chicken gravy

CIDER BRAISED PORK CHEEK

Leek and bacon bubble and squeak and apple and Arran mustard jus

RISOTTO OF WILD MUSHROOM (*v, vea*)

Braised leek, caramelised shallot, truffle oil and shaved parmesan

BIRD & BELL MAC AND CHEESE (*v, gfa*)

Mull cheddar and parsley crumble and garlic ciabatta

ADD: Bacon, haggis, chicken £3.50

10Z PRIME SCOTCH RIBEYE STEAK (*gfa*) £10 SUPPLEMENT

Hand cut chips, peppercorn and brandy, roast vine tomato and watercress salad

DESSERTS

STICKY TOFFEE PUDDING (*v*)

With vanilla ice cream

WARM APPLE AND RHUBARB

CRUMBLE (*v*)

Served with vanilla ice cream and custard

GLAZED LEMON TART (*v*)

Berry coulis and vanilla ice cream

TRIO OF ICE CREAM (*v*)

Please ask our team for flavours

SELECTION OF VEGAN

ICE CREAM (*vg*)

Please ask our team for flavours

SIDES

SPICY ASIAN SLAW, CORIANDER
AND LIME (*v*) £4.00

TOASTED GARLIC CIABATTA (*v*) £4.25

ADD: Cheese £4.85

HOUSE FRIES (*vg*) £4.00

SPICED FRIES (*v*) £4.50

Piri | Cajun | Truffle & herb

HAND CUT CHIPS (*v*) £5.00

MINI MAC AND CHEESE (*v*) £5.00

PIT BEANS, BOURBON
BBQ SAUCE (*v, gfa*) £4.00

CHARRED CORN ON THE COB,
ROSEMARY SALT (*v, vga, gfa*) £5.00