

THE HOLY BIRDS

"Our French, free range birds are brined for 24 hours, air dried for 12 hours and served with a side of gravy"

Smoked chicken & apricot terrine	£7	Duck Scotch egg	£5
Shirred hen egg, Stilton, spinach	£6.5	Paprika duck sausage roll, date chutney	£5
Heritage roots, goat's curd, curry oil	£6.5	Smoked BBQ wings	£6.5

CHEESE FONDUE TO SHARE

Smoked apple wood, Cornish brie, mature Cheddar & Cornish yarg, chicken goujons, toasted bread, carrots & celery

£19

Rotisserie chicken smokey paprika garlic & herb lemon & pepper	half £12.5 whole £25
Whole beer butt chicken	£26
Apple and cherry wood smoked chicken	half £12.5
Lemon, garlic & thyme split grilled poussin	£11
Chicken in a bun grilled fried pulled	£9.5
bacon cheddar avocado	£1 each
Guest bird please ask your waiter for details	market price

Side pot
PULLED CHICKEN
£6

mash potato | spiced beans | buttered seasonal greens
baby mixed leaves | honey roasted roots
portobello mushrooms | chips

£3.5 each

TO ENJOY IN-HOUSE
OR TO TAKE AWAY

Available 12-5pm

Sandwich of the day £5
The Holy Bird Box £10

Belgian chocolate fondant £6.5

Sticky toffee porter pudding, home-made vanilla cream £6.5

The Holy Birds Eton Mess £6

Please note that a discretionary service charge of 12.5% will be added to your bill.
If you have any allergies or dietary requirements, please speak to your waiter.