



THE BIRDCAGE

FOR THE TABLE

Gordal olives / Nocellara olives 5.5 | Scotch egg, herb aioli 7 | Sausage roll, English mustard 6.5

STARTERS

Padrón peppers, smoked Maldon sea salt (vg) 7.5
Buttermilk marinated chicken tenders, hickory BBQ sauce 9
Prawns pil pil, chilli, garlic & parsley 11
Halloumi fries, Louisiana hot sauce, lemon mayonnaise (v) 8.5
English asparagus, spelt & red chicory salad (vg) 11 / 17

SUNDAY ROAST

35-day aged grass-fed sirloin of beef, horseradish cream 25
White Cobb chicken, Cumberland & onion stuffing 22
Roast Duroc pork belly, Bramley apple sauce 21
Rolled lamb leg, mint sauce 24.5
Butternut squash, beetroot & nut Wellington, vegan gravy (vg) 20
Trio roast - 35 day aged sirloin of beef, White Cobb chicken, Duroc pork belly 27

SUNDAY SIDES

Cauliflower cheese 8.5 | Sunday roast veg (vg) 5 | Roast potatoes (vg) 5

MAINS

Cider-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips 19.5
Plant-based burger, smoked vegan cheese, jalapeño mayo, lettuce, red onion, skin-on fries (vg) 17
Gnocchi, peas, courgette, asparagus, goat's curd (v) 16.5

DESSERT

Sticky toffee pudding, toffee sauce, vanilla ice cream (v) 8
Apple & berry crumble, vanilla custard (vg) 8
Selection of Ice Cream Union sorbets & ice creams (per scoop) (v/vg) 2.5



THE BIRDCAGE IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY. WE ARE A CASHLESS SITE

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan