



For the table

Bird in Hand focaccia & Honest Toil extra virgin olive oil 6.5
Mixed olives 6
Roasted almonds 6
Padron peppers & paprika salt 8.5
Parma ham & brown crab croquettes & aioli 8
Sauteed chorizo & fennel seeds 9
Charcuterie selection served with toast 18
Cheese board, quince jelly & grapes 13

Plates

Grilled nectarine & tomato salad, stracciatella 13.5
Smoked cods roe, toasted focaccia, chives 11
Grilled courgette, labneh, Aleppo pepper 13
Crispy squid, apricot harissa & leaves 13
Steak tartar, broad bean, pecorino & lemon 14
Gnocchi, rocket & pistachio pesto, aged Parmesan 15
Beef shin ragu, pappardelle & Parmesan (GF available) 17
Whole roast plaice, roast tomato butter, samphire 22.5

Sunday Roasts – comes with roast potatoes, gravy, yorkies, greens & sauce

Roast porchetta 24
Roast ½ chicken 22
650g bone in beef rib (2 person) 65

Sides

Caesar salad 13 (with chicken 15.5)
Fries 7
Rocket & parmesan salad 7
Hispi, chilli & garlic 7

Pizza (Gluten free base available)

The Holland– Smoked lamb belly bacon, basil miso salsa verde, chilli peanut crisp 19

Margarita – tomato & fior di late 14

Parma - Rocket, parmesan & parma ham 19

Salsiccia - Truffle paste, tuscan sausage, porcini & truffle oil 19

Stagioni - Ham, mushrooms, artichokes & black olives 18.5

Picante - Spicy n'duja sausage & smoked scamorza 18.5

Prosciutto - Caramelised onions, gorgonzola, ham & pesto 19

Diavola - Ventracina salami & fresh chilies 18.5

Zucchine - Courgette, rocket, salted ricotta & truffle oil 18

Basilico - Mozzarella, cherry tomatoes, pesto & fresh basil leaves 18

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Please make us aware of any allergies and ask for further details of dishes that contain allergens

This menu is subject to a discretionary 12.5% service charge. All prices include VAT.