



# BEER & BIRD

EXTRA  
TASTY

## SMALL PLATES

<b>DON FRICKLES</b> VG	7
Beer battered sweet pickles s/w house ranch.	
<b>CHICKEN SCRATCHINS</b>	7
Crispy chicken skins served with whipped feta	
<b>SLOW FRIED CHICKEN THIGH</b>	9
Butter mash, southern gravy, crispy onions, chives	
<b>SWEET BABY CEASUS</b>	11
Charred baby gem, fried chicken, Cesar dressing, candied maple bacon, brioche croutons	
<b>LOADED NACHOS</b> GF, V	12
Corn tortilla chips, nacho cheese, charred corn salsa, Mexican street sauce, pickled chillies (+BBQ pulled chicken +3)	
<b>COQ N’ WAFF</b>	12
Belgian waffle, slow fried chicken thigh, honey butter, maple syrup (+ candied maple bacon +2)	

## WINGS

(TWICE COOKED CHICKEN WINGS OR PLANT BASED CAULI WINGS)	
<b>BUFFALO</b> GFA, VOA	10
S/W blue cheese dip, chives	
<b>HICKORY BBQ</b> GFA, VGOA	10
S/W crispy onions, chives	
<b>HOT HONEY</b> GFA, VOA, S	11
S/W pickled chilli, toasted sesame	
<b>KOREAN BBQ</b> GFA, VOA,S	12
S/W kewpie mayo, pickled ginger, toasted sesame, spring onions, charred lime	

## BIRD BURGERS

<b>THE O.G</b> GFA VGOA	12
Fried chicken, house ranch, lettuce, white onion, toasted brioche bun (+American cheese +1)	
<b>THE HOT HONEY</b>  GFA, S, VOA	13
Sriracha honey glazed fried chicken, house ranch, pickled chilli, toasted sesame, spring onion, lettuce, brioche bun	
<b>THE BUFFALO BLUE</b>  GFA, VOA	13
Fried chicken, buffalo hot sauce, blue cheese dressing, lettuce, white onion, brioche bun	
<b>THE K-POP COQ</b> GFA, S, VOA	14
Fried chicken, Kewpie mayo, Korean BBQ sauce, pickled ginger, lettuce, white onion, brioche bun	
<b>THE HICKORY SQUEELER</b> VGOA	16
Fried chicken, house ranch, candied maple bacon, beer battered onion rings, American cheese, hickory BBQ, lettuce, white onion, brioche bun	

## PLANT BASED

TRYING TO REDUCE YOUR BIRD INTAKE?? SWAP OUT CHICKEN FOR A SOUTHERN FRIED CAULI STEAK, WE ALSO HAVE VEGAN CHEESE AND BUNS AVAILABLE FOR THE FULL B&B EXPERIENCE. SEE ‘VOA & VGOA’ BY THE BURGERS FOR YOUR PLANT BASED OPTIONS!

## FRIES

“YOU WANT FRIES WITH THAT HUN?”

<b>HOUSE FRIES</b> VG, GF	4
Skin on fries dusted with chicken scratch salt	
<b>SWEET P FRIES</b> VG, GF	6
Sweet potato fries dusted with smoked maple salt	
<b>FILTHY FRIES</b> GFA	8
House fries, topped with nacho cheese, candied maple bacon, diced white onion	

## SIDES

<b>TRUFFLE MAC N’ CHEESE</b> V	9
Aged Cheddar, Parmesan & American cheese, black truffle, brioche crumb, chives (Add BBQ pulled chicken +3)	
<b>WEDGE SALAD</b> GF,V,N	7
Lettuce hunk, blue cheese dressing, toasted walnuts, pickled pink onions, chives	
<b>BB-Ø RINGS</b> VG	5
Beer battered onion rings	
<b>FRICKIN’ TENDERS</b> GFA	7
Crispy fried chicken strips (x3)	
<b>MISO SLORNY</b> GF	5
Miso lime slaw, pickled chilli	

## DIPPIES

(ALL 2)

HOUSE RANCH	BLUE CHEESE
BUFFALO	HICKORY BBQ
HOT HONEY	KOREAN BBQ
SOUTHERN GRAVY	

### ALLERGY ADVICE

EVERY CARE HAS BEEN TAKEN TO KEEP ALLERGEN CONTAINING FOODS SEPARATE IN OUR KITCHEN HOWEVER WE DO HANDLE ALL SORTS OF ALLERGENS SO CROSS-CONTAMINATION IS IMPOSSIBLE TO RULE OUT. IF YOU SUFFER FROM ANY FOOD ALLERGIES PLEASE LET YOUR SERVER KNOW AND THEY WILL BE HAPPY TO ADVISE.

### ALLERGEN KEY

V – VEGETARIAN VOA – VEGETARIAN OPTION AVAILABLE VG – VEGAN VGOA – VEGAN OPTION AVAILABLE S – CONTAINS SESAME  
N – CONTAINS NUTS GFA – GLUTEN FREE OPTION AVAILABLE GF – NO GLUTEN CONTAINING INGREDIENTS



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## SUMIN SWEET

WAFFLE ON WAYNE <sup>V</sup> 8

Belgian waffle, honey butter, biscoff crumb, cool whip (+ candied maple bacon +2)

JAMAICIN’ ME HORNY <sup>VG, GF</sup> 8

Crusty Juggler Spiced Rum glazed pineapple, coconut ice cream, ginger snap, lime zest

MOUSSE IN BOOTS <sup>V, N</sup> 8

Milk chocolate mousse, Crusty Juggler Coffee & Cacao Rum cream, peanut brittle



## BEER

WE SPECIALISE IN 2 THINGS, BANGIN’ BIRD AND THE CRAFTIEST OF CRAFT BEER. WE HAVE AN EVER CHANGING LIST OF DRAFT BEERS AND SPECIALS IN CAN AND BOTTLE SO PLEASE SEE THE DEDICATEED BEER MENU FOR WHAT’S ON OFFER TODAY

## WINE

WHITE	125/175/BTL	RED	125/175/BTL
BELLA MODELLA PINOT GRIGIO	5/6.5/23	BELLA MODELLA PRIMITIVO	5/6.5/23
Beautifully light and vibrant white with zesty, citrus and green apple character		Full and well rounded with notes of ripe red and black fruits	
FIDDLEHEAD SAUV BLANC	6.5/8/32	MONT ROCHER MALBEC	6/7.5/28
Well rounded with tense lemon flavours and hints of lime. Tropical floral characters with some notes of fresh cut grass		Ripe plum and dark cherries on the nose, rich and rounded with chewy tannins	
EL CAMARON ALBARINO	7/8.5/34	GORGEOUS SHIRAZ	7/8.5/34
Citrus & minerality throughout. A light palate with underlying depth & texture.		On the nose there are peaches, ripe nectarine, wild raspberry and a little spice. The palate is soft and slurpy with and silky texture	

ROSE	125/175/BTL
BELLA MODELLA PG BLUSH	5/6.5/23
Fresh and fruity with notes of wild flowers and bright red fruits	
ESCARELLE PALM PROVENCE	7/8.5/34
Aromas of chopped apples, apricots and peach pits. Hints of herbs. Fresh and dry, with refreshing acidity and a delicate finish. Organic.	

SPARKLING	125/BTL
BELLA MODELLA PROSECCO	7/34
Crisp, deliciously frothy and filled with ripe apple and citrus fruit character, it is the model of a perfectly formed Prosecco.	



## COCKTAILS

HERE AT BEER AND BIRD WE PUT THE COCK IN COCKTAILS PLEASE SEE THIS SEASON’S COCKTAIL MENU FOR THE LATEST IN COCK AND MOCK-TAILS

## SOFTIES

Soda Folk	330ML CAN	ON THE GUN	HLF/PNT
Root Beer Cherry Soda Cream Soda	4	Pepsi Pepsi Max Lemonade	2.6/3.75
San Pellegrino	3.5	Juices	
Blood Orange Limonata		Orange Apple Pineapple	2.5/4
Old Jamaica Ginger Beer	3.5		

## SPIRITS

WHISKY	SGL/DBL	GIN	SGL/DBL
Glencadam 10	5 10	St.Ives Original	4 8
Wolfburn Aurora	5 10	St.Ives blood orange	4 8
Pokeno NZL sgl malt	8 16	St.Ives Superberry	4 8
Mackmyra Jaktlycka	6 12	Wrecking coast	5 10
Nikka from the barrel	6 12	Tarquins Rhub & Rasp	4 8
		Tarquins blackberry	4 8
		Tarquins black cherry	4 8
		East London Liq Co.	3.5 7
		Monkey 47	6 12
		Pink pepper	5 10
		Few American	5 10
		Caspyn Cornish Dry	4 8

BOURBON/RYE	SGL/DBL
Jack Daniels	3.5 7
Few RYE	6 12
Eagle Rare	5 10
knob Creek	5 10
Burnt Ends Tennessee Rye	4 8
Wild Turkey 101	4 8

TEQUILA/MEZCAL	SGL/DBL	RUM	SGL/DBL
Rooster Rojo Blanco	3 3	Crusty Juggler Black Spiced	3.5 7
Cazcabel Cafe	3 6	Crusty Juggler Black Strap Pineapple	3.5 7
Monte Alban Mezcal	4 8	Crusty Juggler Coffee & Cacao	3.5 7
Black Fire Coffee & Chilli	3 6	Diplomatico res ex	5 10
Roar Salted Caramel	4 8	Old J Spiced	3.5 7
Cazcabel Honey	3 6	Old J Tiki Fire	6 12
Madre Mezcal	5 10	Pyrat XO	5 10
Illegal Joven Mezcal	7 14	Brugal Anejo	3 6
		El dorado 3	3 6
		Ron Aguera Caramelo	3 6
		Aluna Coconut	4 8

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