

Starters

✓ **Additional Bread & Olives** (per person) **£1.50**

✓ **Fresh Soup of the Day** **£5.95**

Scallop & Prawn Ravioli **£7.50**

served with chilli crayfish bisque

✓ **Sesame Seed Capricorn Goats Cheese** **£6.25**

deep fried and served with balsamic chocolate, chive oil and red pepper reduction

Mixed Game Terrine **£7.25**

served with carrot and orange marmalade and melba toast

Smoked Mackerel & Olive Tapenade Bruschetta **£6.95**

with lemon and dill rocket salad

Chicken Liver Parfait **£6.95**

with blackberry puree, toasted brioche and pickled walnuts

Beef Croquette **£6.95**

served with mixed baby leaf salad and horseradish crème fraîche

Mains

Braised Belly of Pork **£15.95**

with butternut puree, parmentier potatoes, chorizo and broad bean cassoulet and aerated pork scratchings

Duo of Duck **£19.50**

roasted duck breast, confit duck bon bons, buttered savoy cabbage and apricot puree

✓ **Grilled Sea Trout Fillet** **£14.95**

with saffron mash potatoes, garlic spinach with cherry tomatoes and parsley butter

Pan Fried Rump of Lamb **£21.50**

served with a mini shepherd's pie, honey glazed baby rainbow carrots and jus

Pan Seared 8oz Venison Steak **£21.95**

with braised red cabbage and bacon, turned potatoes and a redcurrant and pink peppercorn jus

✓ **Beetroot & Caramelised Red Onion Tarte Tatin** **£12.95**

served with goats cheese and rocket salad

Pan Fried Chicken Supreme **£13.25**

with lemon thyme sautéed potatoes, buttered fine beans and white wine cream sauce

✓ **Chef's Vegetarian Platter** **£11.95**

please ask your server for today's dishes

From the griddle

Steak

Steaks ordered by the oz (minimum 6oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and a choice of hand cut chunky chips or French fries

Fillet of British Beef per oz **£3.65**

28 day hung British Sirloin per oz **£2.95**

Home Counties Ribeye Steak per oz **£2.75**

Fish

Included in the price is your choice of 2 items from 'Side orders'

Sea Bass Fillet(s) 1 fillet = **£14.95**

with chef's salsa and burnt lemon wedge 2 fillets = **£18.95**

Fish of the Day from **£15.95**

Crevettes x 5 **£13.95**

Additional crevettes (each) **£2.75**

Side orders **£3.50 each**

- Cheddar, thyme & garlic dauphinoise potatoes
- Hand cut chunky chips with sea salt
- Crisp French fries
- Braised red cabbage
- Steamed market greens in herb & lemon butter
- Heirloom tomatoes, pickled red onions, fresh basil, curly endive & citrus dressing

Sauces at **£2.95 each**

Creamy Green Peppercorn & Brandy • Red Wine • White Wine, Shallot & Tarragon Cream

Desserts

A selection of freshly made desserts available from **£6.50**

British and Continental Cheese and Biscuits from **£8.95**

Our chefs are happy to cater for additional requests and individual dietary requirements.

✓ Suitable for vegetarians

All eggs used at The Birch are certified English Free Range

Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty

