

Starters & Lighter Dishes

✓ Additional Bread & Olives (per person)	£1.50
✓ Fresh Soup of the Day	£5.95
Smoked Chicken Terrine served with homemade piccalilli, grilled ciabatta and mustard dressed salad	£7.50
✓ Carrot & Fennel Onion Bhajis served with mango and chilli salad	£6.75
Pan Fried Fishcake(s) daily changed fishcakes served as a starter or a main, with soft poached egg(s) and a rocket, parsley, shallot and baby caper salad	£7.95 / £11.95
Potted Crab with lemon and herb aioli and grilled ciabatta	£7.75
✓ Beetroot & Goats Cheese Risotto served with rocket and baby basil salad	£7.25

Ciabattas from £7.95

Choose from our daily selection of fillings, served with a mixed leaf salad and French fries

Pastas

All our pasta dishes are made with pappardelle pasta and garnished with fresh rocket leaves. Gluten-free pasta available.

✓ Mediterranean Mixed Vegetable	£7.95
Venison Ragù	£11.25
Mixed Seafood with lemon and dill	£12.50

Salads

✓ 'The Birch' Prawn Cocktail Salad with king and baby prawns, Marie Rose dressing and pomegranate seeds	£6.50 / £12.25 starter / main
Chicken Caesar butterflied chicken breast, anchovies, Caesar dressing and parmesan crisp	£7.50 / £12.95 starter / main
✓ Avocado & Egg on Granary Toast served with mixed micro herbs	£4.95 / £7.95 starter / main

Mains

✓ **'The Birch' Chargrilled Fillet Steak Burger** £13.95

in a toasted brioche bun with local smoked bacon, mature Cheddar cheese, tomato chutney, onion, gherkin and crisp lettuce, served with battered onion rings and a choice of French fries or hand cut chunky chips

Sustainable Beer Battered Fillet of Fish £13.95

served with tartare sauce, crushed buttered garden peas, chunky chips and a lemon wedge

Spiced Honey Glazed Bedfordshire Ham £13.95

with soft fried egg, air dried plum tomatoes, watercress, garden peas and hand cut chunky chips

Pan Fried Calves Liver £13.50

with oak smoked bacon, served with Colcannon mash and sage butter

✓ **'The Birch' Chef's Platter** £15.50

please ask for today's selection

✓ **Deep Fried Mozzarella** £11.95

served with warm tomato compote and crisp basil salad

From the griddle

Steak

Steaks ordered by the oz (minimum 6oz). All steaks served with air dried plum tomato, watercress, grilled flat mushroom, and 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
Woburn Venison Steak	8 oz	£22.50

Fish

Price includes your choice of 2 items from 'Side orders'

Sea Bass Fillet(s) with chef's salsa and burnt lemon wedge	1 =	£14.95
	2 =	£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, curly endive & fresh basil with a citrus dressing

Sauces £2.95 each

- Creamy green peppercorn & brandy
- White wine, shallot & tarragon cream
- Red wine

Desserts

A selection of freshly made desserts available from **£6.50**
Artisan Farmhouse Cheese Board from **£8.95**

Our chefs are happy to cater for additional vegetarian 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

