

# December Menu

## Starters

✓ **Fresh Soup of the Day** <sup>gf df</sup> £5.95

✓ **Bubble & Squeak Cake** <sup>gf df</sup> £7.25  
with homemade herb aioli, soft poached egg and dressed watercress

**Smoked Salmon Plate** <sup>gf df</sup> £8.50  
with shaved shallots, baby capers, fresh dill, brioche croutons and lemon vinaigrette

✓ **Hazelnut & Herb Crusted Flat Mushroom** £7.50  
with creamed goats cheese and red onion jam

**Black Pudding, Apple & Ham Salad** <sup>df</sup> £7.95  
pan fried black pudding, honey roast apple and braised ham salad with mustard dressing and mini toasts

✓ **Honey Roast Pear** <sup>gf</sup> £7.25  
with marinated feta cheese, roasted pine nuts and finished with a pomegranate dressing

**Griddled Crevettes** <sup>gf df</sup> £8.95  
3 whole griddled crevettes, served with dressed mixed leaves and chefs salsa

## Mains

**Pan Roasted Chicken Breast** <sup>gf</sup> £14.50  
with sauté potatoes and forestiere garnish, finished with chicken sauce

**Braised Lamb Shoulder** <sup>gf</sup> £16.50  
with herb mash potatoes, brussel sprout tops and lamb sauce

**Pan Fried Salmon Fillet** <sup>gf df</sup> £15.25  
with caper, dill and parsley crushed potatoes, buttered green beans and warm shellfish salsa

✓ **'The Birch' Nut Roast** £13.95  
served with honey glazed parsnips, roast potatoes, carrot and sage mash, steamed vegetables and vegetarian gravy

**Roast Pork Fillet** <sup>gf</sup> £16.50  
with braised red cabbage, honey glazed apple, fondant potato and mustard sauce

✓ **Roasted Beetroot, Tarragon & Goats Cheese Risotto** <sup>gf</sup> £14.50  
with herb crème fraiche and rocket leaves

### From the griddle

Most griddle dishes can be adapted for gluten/dairy intolerances <sup>gf df</sup>

#### 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.

<b>Home Counties Ribeye Steak</b>	per oz	£2.75
<b>28 day hung British Sirloin</b>	per oz	£2.95
<b>Fillet of British Beef</b>	per oz	£3.65
<b>Woburn Venison Steak</b>	8oz	£22.50

#### Fish

All dishes garnished with burnt lemon wedge and chefs salsa. Included in the price is your choice of 2 items from 'Side orders'

<b>Fillet(s) of Sea Bass</b>	1 fillet	£14.95
	2 fillets	£18.95

<b>Fish of the Day</b>	market price
<b>Crevettes x 5</b>	each £13.95

additional crevettes (each) £2.75

✓ **Griddled Marinated Halloumi** £12.95  
served with a choice of 2 items from 'Side orders'

### Side orders £3.50 each

- French fries <sup>df</sup>
- Herb roasted baby potatoes <sup>gf</sup>
- Hand cut chips with sea salt <sup>df</sup>
- Mixed leaf salad with garden herbs & 'Birch' dressing <sup>gf df</sup>
- Marinated tomato, red onion, pine nuts & mixed leaf salad <sup>gf df</sup>
- Steamed market vegetables in tarragon & lemon butter <sup>gf df</sup>

### Sauces £2.95 each

- Red Wine Sauce <sup>df</sup>
- Mushroom & Tarragon
- Green Peppercorn & Brandy

### Lunchtime Only

#### Selection of Ciabattas from £7.95

served with a mixed leaf salad and a choice of hand cut chips with sea salt or French fries

#### Sustainable Beer Battered Fish of the Day <sup>df</sup> £13.95

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

#### Pie of the Day £12.95

with steamed market vegetables and hand cut chips

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

✓ Suitable for vegetarians <sup>gf</sup> This dish can be adapted to Gluten Free <sup>df</sup> This dish can be adapted to Dairy Free

All eggs used at The Birch are certified British free range

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

A 10% gratuity will be added to your bill which will be distributed equally to all staff on duty



# Desserts

**White Chocolate Crème Brûlée** <sup>gf</sup> £7.95  
with raspberry puree, cinnamon shortbread and raspberry sorbet

**Apple & Blackberry Crumble** £7.25  
with oat crumble topping and homemade custard

**Vanilla Cheesecake** £6.95  
with candied pistachios, strawberry puree and fresh mint

**Cranberry & Orange Mess** <sup>gf</sup> £6.95  
crushed meringue, cranberry compote, vanilla cream and orange segments

**Treacle Tart** £6.95  
with vanilla mascarpone and spiced maple syrup

**Christmas Spiced Sticky Toffee Pudding** £7.25  
with toffee sauce and Chantilly cream

**Selection of premium Ice Creams and Sorbets available upon request at the price of £1.50 per scoop**

**Artisan Cheese Platter** <sup>gf</sup>  
selection of Artisan made cheese served with celery salad, fresh fruit, grape compote, crackers and almond toasts

**Platter of 3 Cheeses** £8.95  
**Platter of 4 Cheeses** £10.95

## Wines & Beverages

### Dessert Wines

<b>Château Mingets Bordeaux</b> France 2012	½ bottle	<b>£22.00</b>	glass (125 ml)	<b>£7.95</b>
<b>Late Harvest Sauvignon La Playa</b> 2015	½ bottle	<b>£21.50</b>	glass (125 ml)	<b>£7.20</b>
<b>Moscatel Mira La Mar Jerez Sherry</b> Spain	½ bottle	<b>£21.50</b>	glass (125 ml)	<b>£7.20</b>
<b>Botrytis Reisling Heggies</b> Australia 2012/13	½ bottle	<b>£23.00</b>		

### Brandy

<b>Janneau XO</b>	(25 ml)	<b>£6.70</b>
<b>Courvoisier VS</b>	(25 ml)	<b>£3.50</b>
<b>Courvoisier VSOP</b>	(25 ml)	<b>£4.25</b>
<b>Courvoisier XO</b>	(25 ml)	<b>£9.15</b>
<b>Remy Martin VSOP</b>	(25 ml)	<b>£4.35</b>
<b>Remy Martin XO</b>	(25 ml)	<b>£10.90</b>
<b>Calvados</b> Louis de Lauriston	(25 ml)	<b>£10.80</b>

### Port

<b>Taylors LBV</b> 2010/11	oversize glass (100 ml)	<b>£6.80</b>
<b>Quinta De Vargellas</b> 2002	oversize glass (100 ml)	<b>£10.80</b>
<b>LBV Port</b>	½ bottle	<b>£23.50</b>

### Coffee

<b>Filter Coffee</b>	<b>£2.30</b>	<b>Café-Latte</b>	<b>£2.65</b>	<b>Macchiato</b>	<b>£2.65</b>
<b>Americano</b>	<b>£2.60</b>	<b>Espresso single</b>	<b>£2.20</b>	<b>Liqueur Coffees</b>	<b>£6.30</b>
<b>Cappuccino</b>	<b>£2.45</b>	<b>Espresso double</b>	<b>£2.60</b>		

All coffees can be served decaffeinated

**Tea** all at **£2.30** Award winning Tea-Pigs

<b>English Breakfast</b>	<b>Darjeeling Earl Grey</b>
<b>Lemon and Ginger</b>	<b>Peppermint Leaves</b>
<b>Mao Feng Green Tea</b>	<b>Liquorice and Peppermint</b>
<b>Camomile Flowers</b>	<b>Super Fruit</b>

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