

Lunchtime Gluten Free Menu

Starters

✓ **Fresh Soup of the Day** £5.95

Smoked Chicken Terrine £7.50

served gluten free bread and mustard dressed salad

Potted Crab £7.75

served with lemon and herb aioli and gluten free bread

✓ **Beetroot & Goats Cheese Risotto** £7.25

with rocket and baby basil salad

Lemon & Herb Crevettes 2= £6.95 3= £8.50

2 or 3 whole crevettes cooked in lemon butter, served with baby leaves and a tomato and mango salsa

Pan Fried Calves Liver & Bacon £13.50

served with colcannon mash and sage butter

Spiced Honey Glazed Bedfordshire Ham £13.95

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

Salad

'The Birch' Prawn Cocktail Salad £6.50 starter / £12.25 mains

with king and baby prawns, Marie Rose dressing and pomegranate seeds

Chicken Caesar £7.50 starter / £12.95 mains

butterflied chicken breast, anchovies, Caesar dressing and parmesan crisp

Pasta

made with gluten free pasta and garnished with fresh rocket leaves

✓ **Mediterranean Mixed Vegetable** £7.95

Venison Ragu £11.25

Mixed Seafood £12.50

with lemon and dill

From the griddle

Steak

Steaks are ordered by the oz (minimum 6 oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress 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

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

Sea Bass Fillet(s) 1= £14.95

with chef's salsa and burnt lemon wedge 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

- White wine, shallot & tarragon cream
- Red wine

Our chefs are happy to cater for additional requests, please ask your server for more options.

✓ Suitable for vegetarians

All eggs used at The Birch are certified English Free Range



Evening Gluten Free Menu

Starters

✓ **Fresh Soup of the Day** £5.95

Mixed Game Terrine £7.25

with carrot and orange Marmalade and gluten free toast

Smoked Mackerel & Olive Tapenade Bruschetta £6.95

on gluten free toast, served with a lemon and dill rocket salad

Chicken Liver Parfait £6.95

with blackberry puree, pickled walnuts and gluten free toast

✓ **Beetroot & Goats Cheese Risotto** £7.25

served with rocket and baby basil salad

Mains

Braised Belly of Pork £15.95

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

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 gluten free jus

Pan Seared 8oz Venison Steak £21.95

with braised red cabbage and bacon, turned potatoes and gluten free redcurrant and peppercorn jus

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

a selection of fresh small dishes. Please ask your server for today's dishes

From the griddle

Steak

Steaks are ordered by the oz (minimum 6 oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and either 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= £14.95

with chef's salsa and burnt lemon wedge 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 at £2.95 each

- Red Wine
- White wine & tarragon cream

Desserts

A selection of gluten free desserts available
Artisan Farmhouse Cheese Board

from £6.50

from £8.95

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✓ Suitable for vegetarians

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Sunday Lunch Gluten Free

Starters

✓ **Fresh Soup of the Day** £5.95

Smoked Mackerel Fillet £6.95

with heirloom tomato, pickled red onion and salsa verde salad

Citrus & Dill Cured Salmon £8.50

with fresh fennel, beetroot salad and horseradish crème fraiche

Lemon & Herb Crevettes 2= £6.95 3= £8.50

2 or 3 whole crevettes cooked in lemon and herb butter, served with fresh lemon, baby leaves and a tomato and mango salsa

✓ **Creamed Blue Cheese Salad** £6.95

with roasted walnuts, celery, fresh apple and baby gem with redcurrant dressing

Mains

Roasts

Loin of Free Range Pork £14.95

with crisp crackling and an apple and vanilla compote

Slow Roasted Leg of British Lamb £14.95

studded with rosemary and garlic

Spiced Honey Glazed Gammon £13.95

Sirloin of Beef £17.95

with horseradish and parsley crème fraiche

Trio of above Meats £18.95

choose 3 from the above roast meats, served with suitable accompaniments

All the above roasts are served with crisp roast potatoes, steamed green market vegetables, herb crushed carrots with brown butter and gluten free gravy

Pan Fried 7oz Ribeye Steak £18.95

with a lemon and herb butter, served with hand cut chunky chips, air dried tomato, marinated flat mushroom, watercress and pickled red onion salad

Crispy Skinned Sea Bass Fillet £14.95

served with sautéed baby potatoes, fresh shaved fennel, diced tomato, baby shrimp and salsa verde

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

a selection of fresh small dishes

Free Range Chicken Breast & Smoked Bacon Salad £13.95

pan fried chicken breast and chargrilled smoked bacon, served with a salad of baby gem, mixed leaves, spring onions and shaved parmesan, finished with a lemon dressing

Desserts

Selection of premium ice creams and sorbets are available upon request - £1.50 per scoop

Artisan Cheese Board

selection of artisan made cheese, served with celery and apple salad, grape chutney, gluten free bread and crackers

Platter of 3 £8.95

Platter of 4 £10.95

'The Birch' Soufflé of the Day £7.50

with matching accompaniments

Pistachio & Olive Oil Cake £6.50

with marinated strawberries and rhubarb sorbet

Mocha Crème Brûlée £6.95

with gluten free shortbread

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✓ Suitable for vegetarians

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